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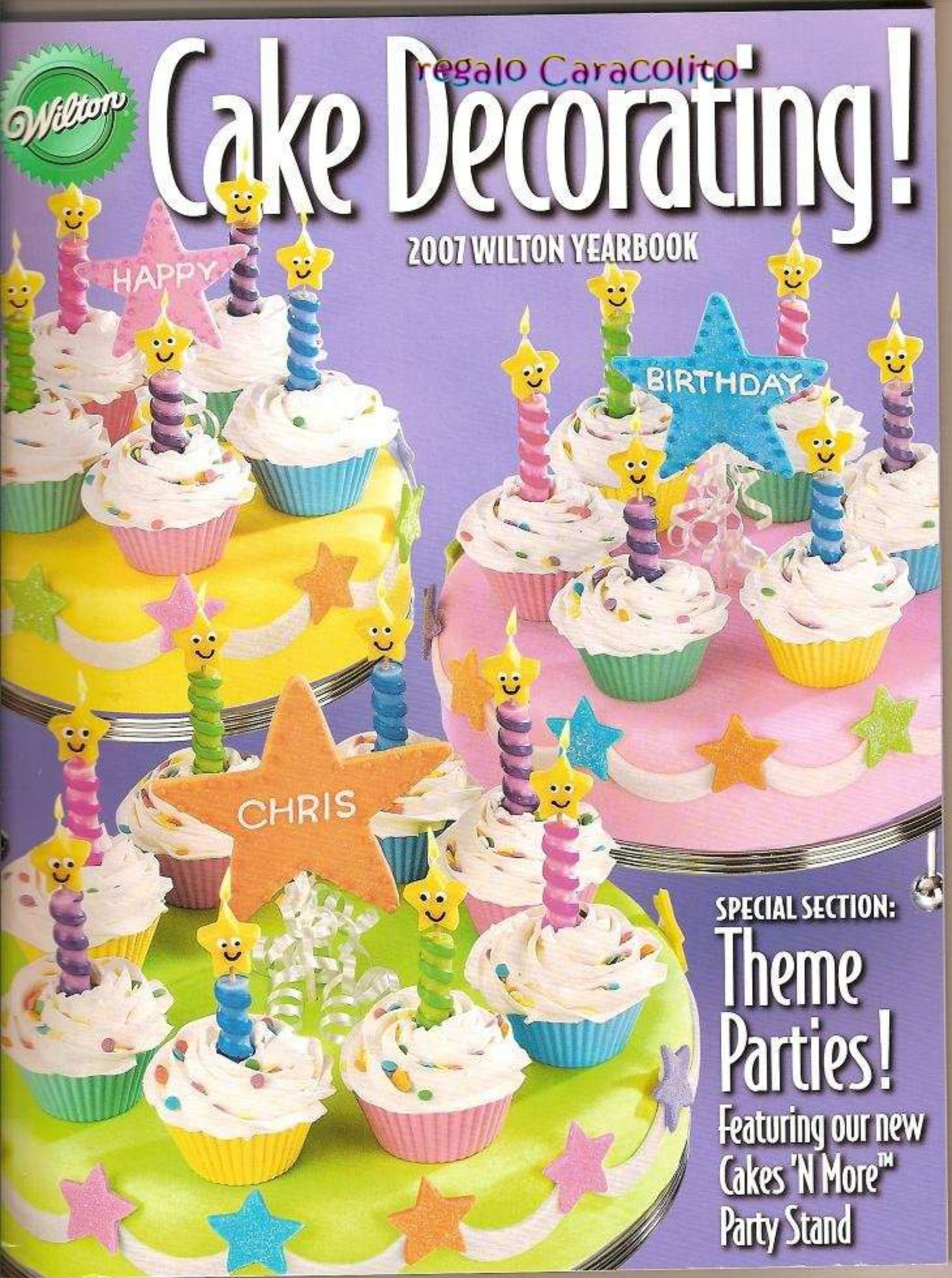
Wilton

Cake Decorating!

2007 WILTON YEARBOOK



SPECIAL SECTION:

Theme Parties!

Featuring our new Cakes 'N More™ Party Stand

Serve cakes, cupcakes and other party treats with alass

Cakes 'N More™

3-Tier Party Stand

Give any celebration a big finish! Serve your cakes, cupcakes and other party foods on this dramatic 3-tier party stand. Its clean lines and interlocking ring design work for any party or table décor. The chrome-plated finish and crystal-clear plates put the focus where it belongs—on your spectacular desserts.

The Cakes 'N More™ 3-Tier Party Stand has a contemporary stairstep construction that makes it easy to serve a variety of candies, cookies or appetizers. It's a breeze to set up—rings twist securely into metal legs with ball feet that insert easily into the center base ring.

This versatile stand is great for presentations— it's an exciting way to display sandwiches, fresh fruit, single-size pastries and more. With Cakes 'N More™, your serving options are endless!

307-S-859 $29.99

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Crystal-clear plates
See-through design puts the focus on your beautiful desserts.

Cont meta
A com looks and s

a classic and elegant flair!

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Contemporary metal design
A combination of 2 exciting looks—ribbed serving rings and smooth ball feet.

Easy to set up and take apart
Legs and plates insert in minutes for easy presentation, cleanup and storage.

Party Cakes

Shower Cakes

Appetizers

Desserts

Birthday Cakes

The Public Television show that makes amazing desserts easy for everyone.

bake decorate celebrate!™

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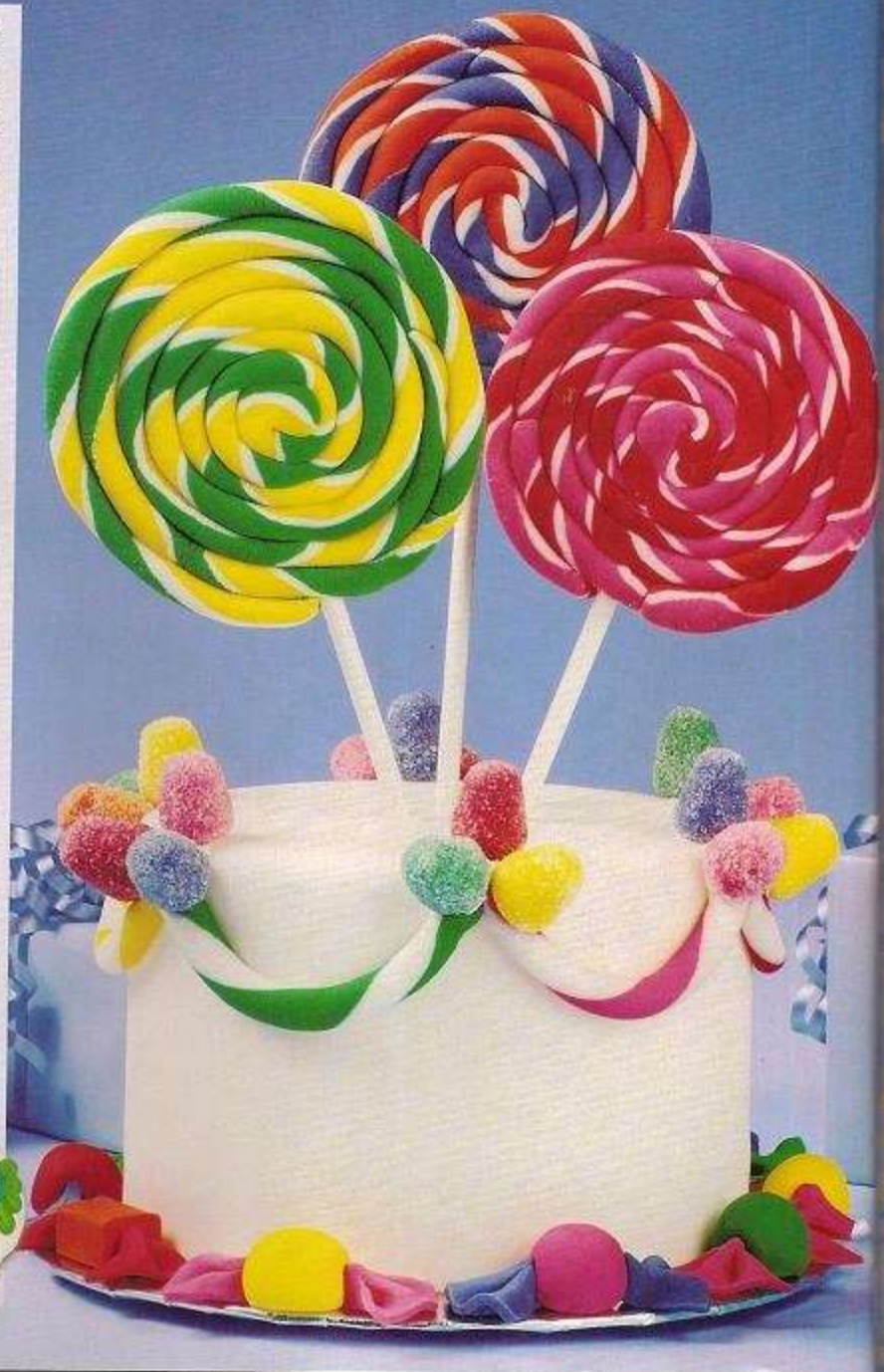
On **BAKE DECORATE CELEBRATE!**, you will see how exciting it is to create great cakes, cupcakes, cookies, candies and more. No prior experience needed!

Each week, hosts Nancy Siler and Melanie Glasscock focus on a specific theme such as Kids' Birthdays, Garden Party Desserts or Chocolate Treats. They'll decorate specialty projects based on that theme and give you related decorating ideas to make the celebration complete.

If you love to entertain at home, or simply serve your family something special, you will love **BAKE DECORATE CELEBRATE!** on Public Television!

To see if your local Public Television station has **BAKE DECORATE CELEBRATE!** scheduled or, for broadcast times and stations, exciting dessert ideas and more, visit our website, **www.bakedecoratecelebrate.com**.

Cake and dessert decorating has never been so easy and fun!



The Party Starts Here!

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Dear Friend,

Planning a party is more fun when you start with an exciting theme. There is no better place than the Wilton Yearbook to find the perfect theme designs to please your guests. In the Yearbook, you will discover the cake and treat ideas you need to create an unforgettable theme party, along with products that make decorating a pleasure.

With this 2007 edition, creating a theme is easier than ever. In our Theme Parties special section, you will discover some of the most exciting celebration scenes we've ever presented. The fun starts with our cover cake, which also kicks off the special section. We're showing stars all around, from the smiling star cupcakes which top the rainbow fondant cakes to the sparkling cookie pop faces and pizza stars that surround it. What a great way to add fun to a traditional shape, and help your entire menu work together.

Theme party thrills continue with an amazing roller coaster cake. We've linked three tiers with a gum paste track which dips and turns like a real ride. Our new Cakes 'N More™ 3-Tier Party Stand is the key—its stairstep design is ideal for building a cake where separated tiers can connect in spectacular new ways. Don't miss our other theme designs featuring this stand, including wonderful water slide and wedding castle cakes that will captivate everyone.

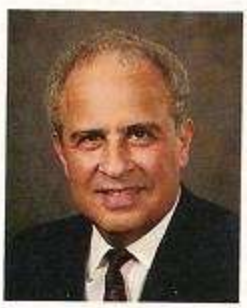
Elsewhere, you'll find fantastic holiday fun, with a sunbathing Santa, a spooky Halloween cookie graveyard and a fishing Valentine bear among the highlights. And this year, Mardi Gras is added to the calendar, with a cupcake display featuring colorful beads and masks. And, as always, there are wonderful birthday and special event cakes to inspire your decorating best, including an adorable fondant nursery, complete with baby toys and furniture.

If you enjoy the many themed presentations in this Yearbook, you will love our new decorating show on Public Television, BAKE DECORATE CELEBRATE!™ In each episode, you will see how to make celebrations more fun, with exciting cakes and treats decorated before your eyes. Like the Yearbook, BAKE DECORATE CELEBRATE! and www.bakedecoratecelebrate.com make it easy for everyone to serve something spectacular. Look for it in your area soon or check out the website.

It's time to start planning your next party. I hope this 2007 Yearbook will be the beginning of many wonderful celebrations with your friends and family.

Vince Naccarato

Vince Naccarato
Chairman and CEO
Wilton Industries, Inc.



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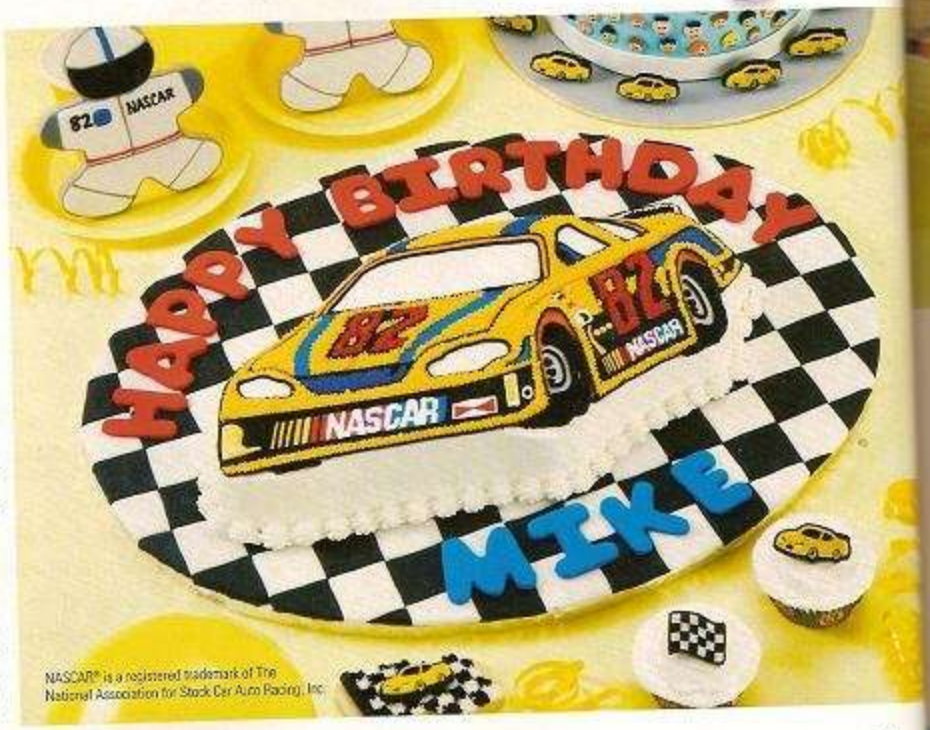
Wilton Cake Decorating!

2007 WILTON YEARBOOK



Birthday Blast! ..... p. 6

It's no time to be shy! Make some noise with our featured fondant cake that's dripping with embossed garlands and topped with Technicolor skyrockets. Then, hold on to your hats—get ready for wall-to-wall party hats, on a petal cake, cereal treats and lollipops. Find castles and carousels for girls and a multi-tiered city skyline for boys. Plus great theme ideas for adults like neon-colored daisies and tropical treats.

All Ages Birthday ..... p. 6
First Birthday ..... p. 10
Kids Birthday ..... p. 12
Mini Treats ..... p. 18
Quinceañera ..... p. 20
Bar/Bat Mitzvah ..... p. 21
Flower Theme Birthday ..... p. 22
Tropical Theme Birthday ..... p. 24

Celebrate with Celebrities! .... p. 26

Let the kids have their friends over for the day! Imagine how a visit from the stars of Disney/Pixar Cars, Superman or Strawberry Shortcake will rock their world. Meanwhile, you can catch up with your heroes—the champions of NASCAR. Whoever you choose, you'll find great treat ideas, plus a complete product selection to make a theme party worthy of a star.

NASCAR® ..... p. 26
Spider-Man™ ..... p. 28
Disney/Pixar Cars ..... p. 30
SpongeBob SquarePants™ ..... p. 31
Care Bears™ ..... p. 32
Strawberry Shortcake™ ..... p. 33
Superman™ ..... p. 34
Dora the Explorer™ ..... p. 36
Sesame Street® ..... p. 36

Scooby-Doo!™ ..... p. 37
Winnie the Pooh ..... p. 38
Mickey Mouse ..... p. 38
Disney Princess ..... p. 39

High-Spirited Holidays! ..... p. 40

There's something to look forward to in every season, starting with the cookie graveyard centerpiece for your Halloween party. Keep the holiday fun going with a great sunbathing Santa cake. For your Valentine, there's a an adorable bear, fishing for the perfect catch. Also, look for our new Mardi Gras celebration ideas.

Halloween ..... p. 40
Autumn ..... p. 46
Winter/Christmas ..... p. 48
Valentine's Day ..... p. 56
Mardi Gras ..... p. 60
St. Patrick's Day ..... p. 62
Easter ..... p. 64
Patriotic ..... p. 68

Days to Treasure ..... *p. 70*

Put these in your memory book...an amazing fondant nursery to welcome a new addition...a circle of colorful bridesmaid dress cakes which surround a bridal gown design for the shower...a vine of elegant ivy leaves to celebrate the grad's success. These are the cakes which will keep life's biggest moments in your heart forever.

Baby Shower ..... p. 70
Wedding Shower ..... p. 74
Wedding Anniversary ..... p. 78
Graduation ..... p. 80
Religious Occasions ..... p. 82

Perfectly Matched ..... *p. 84*

Love is expressed in so many ways. Our selection of wedding cake designs captures the essence of the day for you. From the simple sophistication of a black and white tower to the contemporary sparkle of cool blue tiers, served with mini heart petite fours—there is a look to call your own.

SPECIAL SECTION

Catchy Themes! ..... *p. 96*

When everything works together, you have a party to remember! Start with a terrific cake, built using our exclusive Cakes 'N More 3-Tier Party Stand or Globe Separators. Use the construction to carry great theme looks like roller coasters, tropical fish or water parks. Then, harmonize the theme with all the tempting cookies, candies and cereal treats to coordinate with the cake.

Decorating Guide ..... *p. 108*

It's easy to find the help you need! Our biggest guide ever includes step-by-step techniques, luscious recipes, construction guides and cutting charts, cookie and candy tips.

Product Shops ..... *p. 125*

Everything you need to create the exciting ideas in this Yearbook! From decorating tips to famous Wilton bakeware, from character candles to elegant wedding ornaments, find it all here.

Index ..... *p. 231*

The Wilton School ..... *p. 232*

The world's leading experts on cake decorating are waiting to teach you! Get class descriptions and schedules for courses throughout the year.

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For photography purposes, many cakes in this book were decorated (by right- and left-handed decorators) with royal icing. Printed in U.S.A.

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Birthday Blast!

Even if it's not a surprise party, your cake can knock everyone for a loop! Thrill guests with high-volume color, as seen here on our 3-story rainbow cake, boasting bright swirled fondant garlands and candles. Or pass out the party hats—and desserts shaped to match—for a theme look featuring a cake topped with ice cream cone caps and served with gelatin lollipops and cookie treats. For kids, check out our girls castle and carousel cakes and the boys city scene with a color flow cookie skyline built on a tiered cake.

Instructions for projects shown on these two pages are on page 8.

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Make Some Noise!

Pan: 8 x 2 in. Round, p. 148
Colors:* Lemon Yellow, Rose, Leaf Green, Violet, Royal Blue, p. 135
Fondant: White Ready-To-Use Rolled Fondant (192 oz.), Brush Set, p. 128; Easy-Glide Fondant Smoother, p. 129; Star Cut-Outs™, p. 130; Rolling Pin, Roll & Cut Mat, Spiral Pattern Roller, p. 131
Recipe: Buttercream Icing, p. 114
Also: Plastic Dowel Rods (2 pks.), p. 224; 8 in. Cake Circles (3), 12 in. Silver Cake Base, p. 225; Piping Gel, p. 134; Yellow Cake Sparkles™, p. 136; Circle Metal Cookie Cutter, p. 158; paring knife, black shoestring licorice, cornstarch, cellophane tape

In advance: Make fondant star flames and candles (p. 120).
Also: Prepare cake base. Brush with piping gel and cover with light blue fondant (p. 113).

Prepare three 2-layer 8 in. cakes for stacked construction (p. 112). Prepare cakes for rolled fondant (p. 113). Cover cakes with light yellow, rose and green fondant; smooth with Fondant Smoother and position on base board. For icing between cakes, roll a ¾ in. diameter white fondant rope; indent with fingers to create irregular shapes. Attach ropes with damp brush. For swags, roll out light rose, blue and violet fondant ¼ in. thick. Imprint design with Spiral Roller. Cut crescent shapes using circle cookie cutter; first cut circles, then move up cutter 1 in. and cut again to make a 3 in. long crescent. Attach to cake with damp brush, halfway down side. Roll ½ in. balls of light violet, green and blue; attach at swag points with damp brush. Insert candles in cake top. Serves 60.

*Combine Leaf Green with Lemon Yellow for green shown. Combine Violet with Rose for violet shown.

Candy-Coated Cakes

Pans: 12 x 18 in. Jelly Roll, Jumbo Muffin, p. 149
Candy: White Candy Melts®† p. 162; Primary, Garden Candy Color Sets, Decorator Brush Set, p. 163; Party/Birthday Lollipop Mold, p. 164
Recipe: Buttercream Icing, p. 114
Also: Parchment Triangles, p. 138; Circle Metal Cookie Cutter, p. 158; White Jumbo Baking Cups, p. 184; serrated knife

In advance: Make birthday cake candies and candy shells. Tint portions of melted white candy pink, violet, yellow, green and blue. Mold birthday cake candies without sticks using painting method (p. 123); refrigerate until firm. Make candy shells in baking cups (p. 123) using jumbo muffin cups and 3 tablespoons melted white candy for each; refrigerate until firm. Leave shells in baking cups.

Bake and cool 1-layer cake. Cut cake into rounds using circle cutter. Tort cakes with knife; fill with icing. Place cakes in shells; seal bottom with a thin layer of melted candy. Refrigerate until firm; carefully remove baking cups. Position cakes bottom side up. Using melted candy in cut parchment bags, pipe garlands 7 pleats wide. Pipe candy dots at garland points. Attach birthday cake candy to each with dots of melted candy. Each serves 1.

Pop These Balloons!

Candy: White Candy Melts®† p. 162; Garden, Primary Candy Color Sets, Decorator Brush Set, p. 163 Party/Birthday Lollipop Mold, p. 164; 4 in. Lollipop Sticks, p. 165;
Also: Parchment Triangles, p. 138; curling ribbon in pink, blue, green, yellow; white card stock paper, hole punch, scissors, black marker

Tint portions of melted white candy pink, blue, yellow and green (combine green and yellow candy colors for green shown). Mold candies using painting method (p. 123). After filling top layer, add lollipop sticks and refrigerate until set; unmold. Cut 2 x ¾ in. card stock nametags; print names with marker. Punch hole in upper right hand corner. Thread a 10 in. length of ribbon through hole and tie to lollipop stick; curl ribbon. Each serves 1.

◀ Plenty of Fun to Go Around!

Pan: Petal Set (12 x 2 in. used), p. 148
Tip: 2A, p. 140
Colors:* Royal Blue, Lemon Yellow, Golden Yellow, Leaf Green, Violet, Rose, p. 135
Fondant: White Ready-To-Use Rolled Fondant (55 oz.), Natural Colors Fondant Multi Pack, Brush Set, p. 128; Cutter/Embosser, p. 129; Rolling Pin, Roll & Cut Mat, p. 131
Recipe: Buttercream Icing, p. 114
Also: 2007 Pattern Book (Shirt), p. 126; 101 Cookie Cutters Set, p. 160; Gum-Tex™, p. 131; Piping Gel, p. 134; Fine Tip Primary Colors FoodWriter™ Edible Color Markers, p. 128; Cake Circles, Fanci-Foil Wrap, p. 225; sugar cones, confectioner's sugar, waxed paper, embroidery scissors

In advance: Tint 8 oz. white fondant each in rose, yellow, blue, green and violet. Add ½ teaspoon Gum-Tex to each color. Tint 3 oz. of each color a darker shade for trims. Make party hats (p. 120).

Ice 2-layer cake smooth. Roll out reserved light colored fondant ⅛ in. thick; using pattern, cut 8 shirts in various colors. Position one shirt on side of each petal, trimming as needed. For faces, roll out light and dark brown fondant from Multi Pack ⅛ in. thick; cut 4 faces in each shade using largest round cookie cutter. Position above shirts; trim as needed.

Draw eyes, hair and mouth with FoodWriters. Roll a small ball of fondant for nose; attach with damp brush. Position hats on cake. Serves 38.

*Combine Lemon Yellow with Golden Yellow for yellow shown. Combine Leaf Green with Lemon Yellow for green shown. Combine Violet with Rose for violet shown.

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▶ Hat Hysteria!

Pan: Party Hat, p. 153

Colors:* Leaf Green, Lemon Yellow, Rose, p. 135

Candy: White Candy Melts®†, p.162; Primary and Garden Candy Color Sets, p. 163; Truffles Mold, p. 165

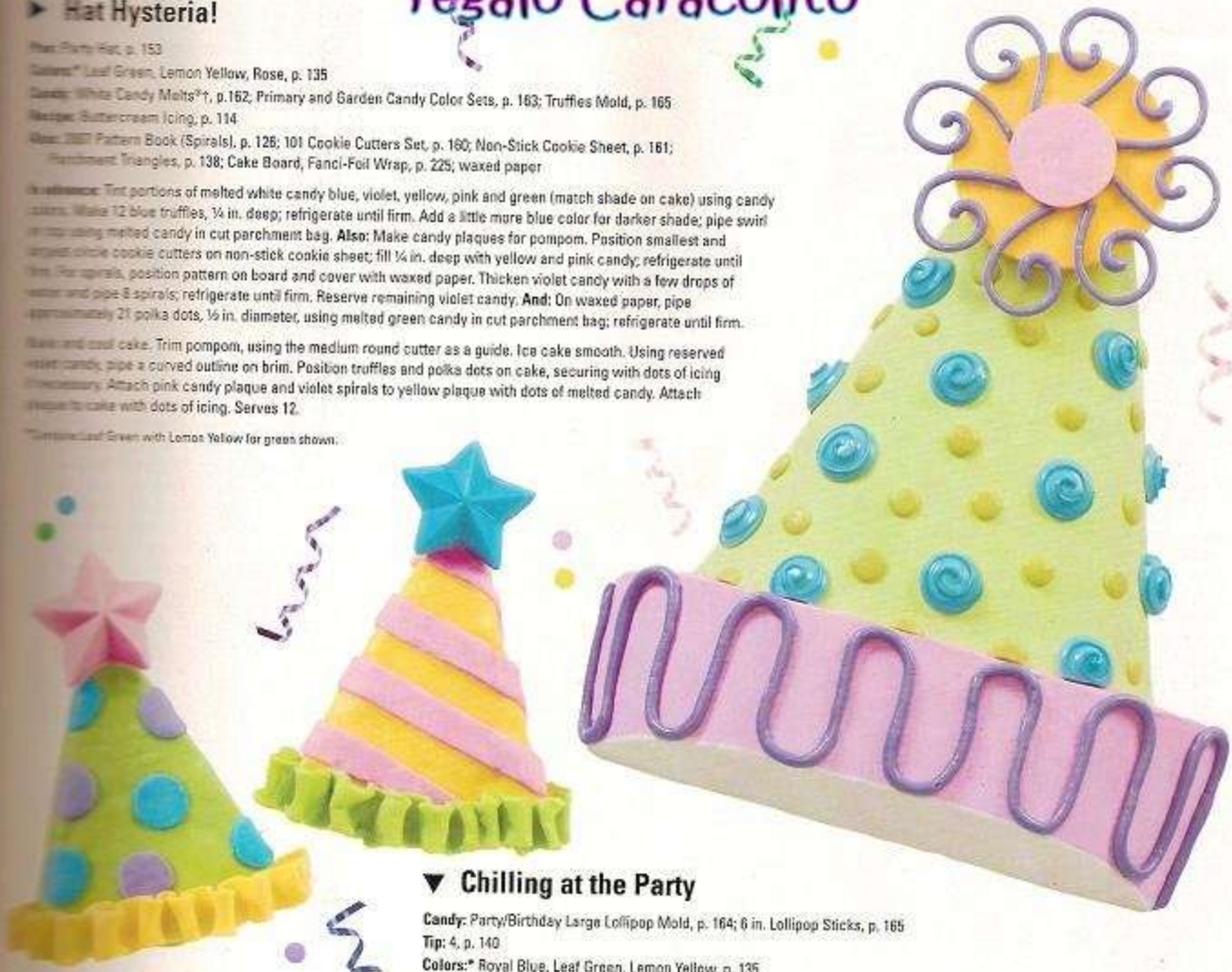
Recipe: Buttercream Icing, p. 114

Also: 2007 Pattern Book (Spirals), p. 126; 101 Cookie Cutters Set, p. 160; Non-Stick Cookie Sheet, p. 161; Parchment Triangles, p. 138; Cake Board, Fanci-Foil Wrap, p. 225; waxed paper

In advance: Tint portions of melted white candy blue, violet, yellow, pink and green (match shade on cake) using candy colors. Make 12 blue truffles, ¼ in. deep; refrigerate until firm. Add a little more blue color for darker shade; pipe swirl on top using melted candy in cut parchment bag. **Also:** Make candy plaques for pompom. Position smallest and largest circle cookie cutters on non-stick cookie sheet; fill ¼ in. deep with yellow and pink candy; refrigerate until firm. For spirals, position pattern on board and cover with waxed paper. Thicken violet candy with a few drops of water and pipe 8 spirals; refrigerate until firm. Reserve remaining violet candy. **And:** On waxed paper, pipe approximately 21 polka dots, ⅛ in. diameter, using melted green candy in cut parchment bag; refrigerate until firm.

Bake and cool cake. Trim pompom, using the medium round cutter as a guide. Ice cake smooth. Using reserved violet candy, pipe a curved outline on brim. Position truffles and polka dots on cake, securing with dots of icing if necessary. Attach pink candy plaque and violet spirals to yellow plaque with dots of melted candy. Attach plaque to cake with dots of icing. Serves 12.

*Combine Leaf Green with Lemon Yellow for green shown.



▼ Chilling at the Party

Candy: Party/Birthday Large Lollipop Mold, p. 164; 6 in. Lollipop Sticks, p. 165

Tip: 4, p. 140

Colors:* Royal Blue, Leaf Green, Lemon Yellow, p. 135

Recipe: Wilton Gelatin Treats, p. 114

Also: Vanilla Whipped Icing Mix, p. 134; Disposable Decorating Bags, p. 138; Rainbow Jimmies Sprinkles Decorations, p. 138; strawberry, lemon, lime, blueberry gelatin mix (3 oz. pk. each), vegetable shortening, vegetable oil pan spray

Lightly spray mold cavities with vegetable oil pan spray. Apply a small amount of shortening in indented stick areas of mold to create a barrier which will prevent gelatin from seeping out. Position stick up to top edge of mold; smooth additional shortening over stick above indented area. Prepare gelatin treat mixtures and fill mold. (gelatin treats mixture makes 4-5 treats). Refrigerate until firm and unmold. Using tinted or white whipped icing, pipe tip 4 outlines and balls. Fill in tops of cupcake shapes; sprinkle with jimmies. Each serves 1.

*Combine Leaf Green with Lemon Yellow for green shown.

▲ Crispy Caps

Pan: Pro 2 in. Round (2), p. 148

Candy: Stars Candy Mold, p. 164; White Candy Melts®† (Tools 1, p. 162; Primary, Garden Candy Color Sets, p. 163

Recipe: Candy Clay, p. 115; favorite crisped rice cereal treats

Also: Round Cut-Outs™, p. 130; Rolling Pin, Roll & Cut Mat, p. 130; Cookie Sheet, Cooling Grid, p. 161; Cake Dividing Set, p. 132; Parchment Triangles, p. 138; corn syrup, vegetable oil pan spray, plastic wrap, paring knife

In advance: Prepare candy clay using 1 package of Candy Melts. Divide in 5ths and tint pink, blue, violet, green and yellow using candy colors. Wrap each color in plastic wrap and let set overnight at room temperature.

Prepare cereal treats recipe and press into two pans prepared with pan spray; unmold. Divide treats into 8ths using cake divider; cut 8 wedges from each round. Melt remaining packages of candy; tint portions to match candy clay colors. Cover treats with melted candy (p. 124); let set. Roll out candy clay ⅛" thick. Cut dots using smallest Cut-Out; cut ⅛ in. wide strips for hat brims and stripes. For brims, gently gather strips to form loops. Mold stars using remaining candy clay. Attach all decorations to treats using melted candy. Each serves 1.

†Brand confectionery coating.

A Swinging Party!

Pans: 8, 12 x 2 in. Round, p. 148

Tips: 2, 4, 8, p. 140

Colors: Lemon Yellow, Golden Yellow, Violet, Rose, Royal Blue, Black, Brown, Leaf Green, p. 135

Fondant: White Ready-To-Use Rolled Fondant (48 oz.), Brush Set, p. 128; Cutter/Embosser, p. 129; Square, Alphabet/Number Cut-Outs™, p. 130; Rolling Pin, Roll & Cut Mat, p. 131

Recipes: Buttercream, Royal Icings, p. 114; Thinned Fondant Adhesive, p. 115

Also: 2007 Pattern Book (Body, Paws, Muzzle, Hat, Romper, Swing Seat Harness, Yellow Cake, Icing, Assembled Bear), p. 126; 14 in. plate (from Tall Tier Cake Stand), 7¾ in. Columns (2 needed), Bottom Column Bolt, Glue-On Plate Legs (6 needed), Cake Corer Tube, p. 222; Plastic and Wooden Dowel Rods, p. 224; 6 in. Cookie Treat Sticks, p. 161; Cake Dividing Set, p. 133; Gum-Tex™, p. 131; Meringue Powder, p. 134; Assorted Celebration Candles, p. 187; hot glue gun, scissors, craft knife, ruler, heavy-duty glue for plastics, ⅜ in. wide white satin ribbon (1 yd.), cellophane tape, curling ribbon in yellow, violet, white, rose, blue (2 yds. each)

In advance: Make fondant bear, romper, hat and swing seat harness. Tint 8 oz. portions of fondant violet, blue, rose, green and yellow; a 2 in. ball of brown; reserve a 1 in. white ball. Add 1 teaspoon Gum-Tex to brown fondant. Roll out fondant ⅛ in. thick; trace patterns and cut with knife. Cut brown bear, muzzle and paws; attach muzzle to face with damp brush. Cut green romper and attach to body with damp brush. Cut blue swing seat harness; position and wrap around to back, attaching with damp brush. Cut two 8 in. pieces of white ribbon; with thinned fondant adhesive, attach a piece of ribbon to each hand area on body, leaving 1½ in. extending inside harness. Attach paws to body with damp brush; press in place. Cut and attach violet hat. For hatband fringe cut a ¼ x 2½ in. strip of white fondant; cut slits in one end with scissors and attach with damp brush. Repeat same process for yellow pompom, rolling fringed strip into a ball before attaching. In royal icing, pipe in tip 2 mouth, bead tongue and outline eyes. Tint a ½ in. ball of brown fondant black; roll a ⅜ in. oval for nose and tiny balls for pads on foot; flatten and attach with damp brush. **Also:** Make swing (p. 119). Attach glue-on legs to plate with heavy-duty glue; set aside.

In buttercream, ice smooth 2-layer 12 in. cake (bake two 1½ in. layers to make 3 in. high cake) and 8 in. cake (4 in. high). Prepare for stacked and center column construction (p. 112). Divide 8 in. cake into 8ths. Roll out violet fondant ⅛ in. thick; cut strips ¼ in. x 5 in. Twist strips and attach at division points in garland formation 1½ in. deep with dots of icing. Roll ¾ in. balls of yellow, rose and blue fondant; attach at garland points in groups of 3. Position 8 in. cake on top of 12 in. cake; pipe tip 8 bead bottom border. To decorate 12 in. cake, roll out all fondant colors ⅛ in. thick. Cut yellow cake and rose icing using patterns; cut various color gifts using largest and medium square Cut-Outs. Attach gifts and yellow cake to sides with dots of icing; attach icing with damp brush. For yellow cake, cut three 1¼ x ½ in. blue crescents for garland; attach with damp brush. Roll and attach four ¼ in. balls at garland points; roll and attach ½ in. balls at bottom. For gift ribbons, cut ¼ in. wide strips; attach with water. For bows, roll ¼ in. ball knot and two ¾ in. log loops; flatten logs and attach all to top of gifts with icing. Cut name using alphabet Cut-Outs; attach with icing. With knife, cut various size confetti pieces in assorted colors; attach to 8 in. cake sides and top. Assemble columns and insert center pole at top column opening. Hang bear on swing from top. Cut curling ribbon into 1-yard lengths, tie to swing and curl. Insert candle. Serves 60.

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Bear's on the Ball

Pans: 10 in. Round, p. 148; Standard Muffin, p. 149; Sports Ball Set, p. 155; Cookie Sheet, p. 161

Tips: 1M (2110), 2, 3, 16, 18, p. 140-141

Colors: Leaf Green, Lemon Yellow, Royal Blue, Brown, Black, p. 135

Recipes: Buttercream, Royal Icing, Roll-Out Cookie, p. 114

Also: 2007 Pattern Book (Bear, Balloon), p. 126; 16 in. Tall Tier Plate, 6½ and 7¾ in. Columns (1 each), Glue-On Plate Legs (6), Cake Corer Tube, p. 222; 6 in. Lollipop Sticks, p. 165; Pastel Baking Cups, p. 184; Icing Sculptor™, p. 133; Nesting Star Cutter Set, p. 160; Meringue Powder, p. 134; Dowel Rods, p. 224; Cake Circles, Foam-Foil Wrap, p. 225; Smiley Flames Chunky Candles (3 pks.), p. 180; Flowerful Medley 6-Mix Sprinkles Assortment, p. 136; Rolling Pin, p. 131; marshmallows, cardstock with matching curling ribbon, non-toxic markers, toothpick, heavy-duty glue for plastics, paring knife, scissors

In advance: Roll out dough and trace bear pattern using toothpick. Cut cookie using knife; bake and cool. Decorate bear using royal icing. Pipe inside ears, hat, nose, eyes and mouth smooth. Outline mouth with tip 3. Cover body and muzzle with tip 16 stars. Position lollipop sticks on hands and overpipe with tip 16 stars. Pipe tip 2 age on hat; add tip 2 pull-out fringe pompom and hat band. Let dry.

Prepare Tall Tier Stand. Glue legs to 16 in. separator plate; assemble stand with 6½ in. and 7¾ in. columns. Prepare 6 in. and 16 in. cake circles and 10 in. round cake (two 1½ in. layers for 3 in. high cake) and ball cake (use firm-textured batter such as pound cake) for Stacked and Tall Tier Construction (p. 112). Position round cake on 16 in. foil-wrapped cake circle and position over columns and onto plate.

Using buttercream icing, ice round cake top smooth; ice sides ½ in. thick, and immediately comb with Icing Sculptor fitted with white W-shaped blades. Ice 6 in. cake circle smooth and position on round cake. Position ball cake over columns and onto 6 in. circle. Lightly ice ball cake and imprint stars using smallest star cutter. Cover cake with tip 18 stars. Attach bear cookie to column with royal icing. For each leg, slightly trim marshmallow vertically to lay flat on board. Cut 2 lollipop sticks in half. Insert into marshmallows and insert in cake, cut side down. Fill in space between cookie and marshmallow with buttercream. For feet, cut 1 marshmallow vertically in half; attach 1 half to each leg, cut side out. For foot pads, ice cut side of marshmallow smooth. Cover remainder of foot and leg with tip 16 stars. Trace balloon pattern on cardstock; cut balloons. Write messages with markers. Tape balloons to sticks; tie on curling ribbon.

Pipe tip 18 shell borders on 10 in. round cake; edge 6 in. board with tip 16 shells. Cover cupcakes with tip 1M swirls; sprinkle with confetti from Flowerful Medley assortment. Insert candles. Position cupcakes around cake. Cakes serve 38; each cupcake serves 1.

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One Grrreat Pan, Many Wild Designs!

With our versatile new Friendly Lion Pan (p. 178), it's easy to make kids a fun birthday cake featuring any creature in the jungle. They'll be all smiles—like the happy animals shown here!

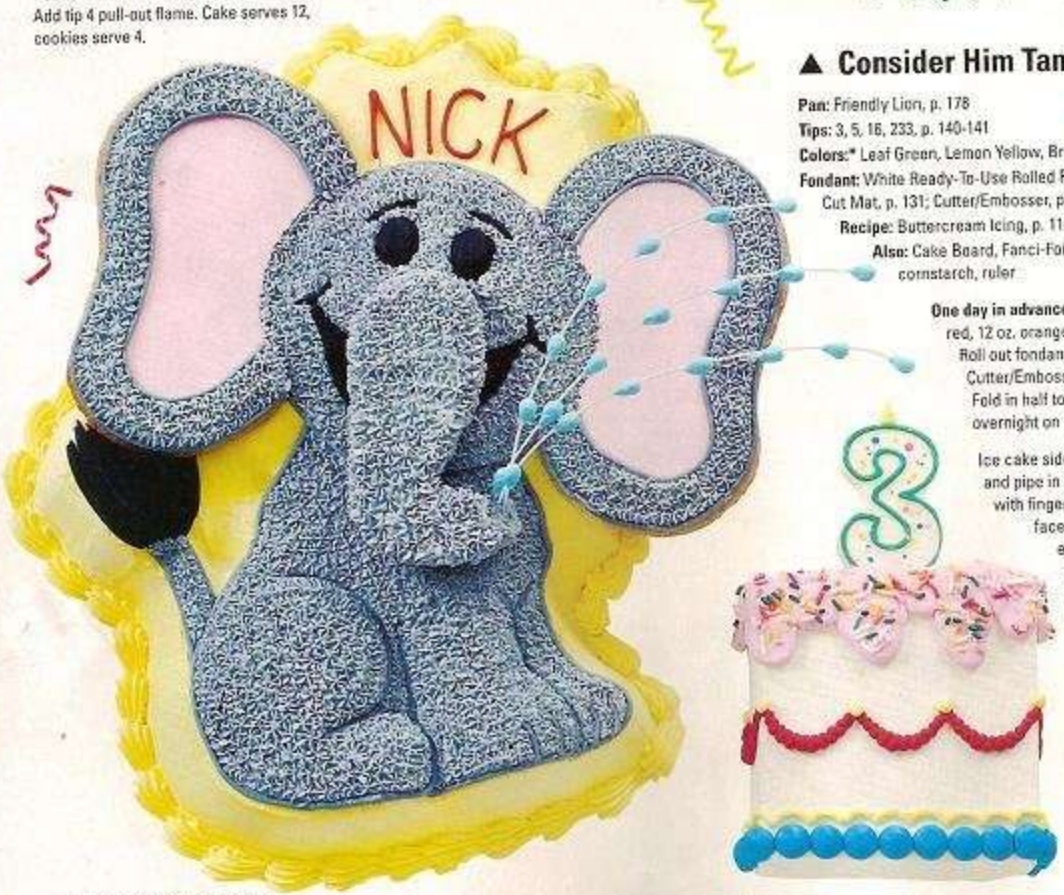
▼ Elephant's Birthday Blowout!

Pan: Friendly Lion, p. 178
Tips: 3, 4, 12, 16, 21, p. 140-141
Colors: Red-Red, Lemon Yellow, Royal Blue, Rose, Black, p. 135
Recipes: Buttercream, Royal Icings, Roll-Out Cookie, p. 114
Also: 2007 Pattern Book (Elephant Ear, Trunk, Mini Birthday Cake), p. 126; Cookie Sheet, Cooling Grid, p. 161; Meringue Powder, p. 134; Numeral Candle, p. 186; Rainbow Jimmies Sprinkle Decorations, p. 136; 13 x 19 in. Cake Boards, Fanci-Foil Wrap, p. 225; Disposable Decorating Bags, p. 138; Flower Spikes, p. 224; Rolling Pin, p. 131; 22-gauge florist wire (three 8 in. lengths), waxed paper, marshmallows, cornstarch, paring knife, toothpick

In advance: Make water drops using royal icing. Pipe approximately 20 tip 3 beads on waxed paper-covered board; let dry. Attach beads to 8 in. lengths of florist wire using dots of royal icing; let dry. Roll out cookie dough; using patterns and toothpick, trace 2 ears (reverse 1 pattern), 1 trunk and 4 birthday cakes. Cut cookies using knife; bake and cool.

For mini birthday cake, stack cookies together, layering each with buttercream. Ice top and sides smooth. Pipe iced top with tip 12; immediately sprinkle with jimmies. Add tip 12 ball bottom border; edge border with tip 4 outline scallops. Mark 1 in. divisions at center; pipe tip 4 zigzag garland between division marks. Add tip 4 dot at garland points.

On lion cake, trim off lower mane area from ear to ear. Ice cookie ears, cake sides and background areas smooth. Outline body, eyes, mouth and ears with tip 3. Pipe in tip 3 eyes and mouth (smooth with finger dipped in cornstarch). Cover head, body, ears and trunk cookie with tip 16 stars. Pipe tip 3 strings at end of tail and for eyebrows. Pipe tip 21 shell bottom border. Position ears and trunk, support ears with marshmallows. Fill in any gaps between ears and cake with tip 16 stars. Insert flower spike into cake at end of trunk. Fill spike with icing, insert water drop wires and cover spike with tip 16 stars. Pipe tip 3 message. Position mini cake. Position candle at top of mini cake, supporting with a marshmallow half. Add tip 4 pull-out flame. Cake serves 12, cookies serve 4.



▲ Consider Him Tamed

Pan: Friendly Lion, p. 178
Tips: 3, 5, 16, 233, p. 140-141
Colors:* Leaf Green, Lemon Yellow, Brown, Kelly Green, Red-Red, Orange, p. 135
Fondant: White Ready-To-Use Rolled Fondant (24 oz.), p. 128; Rolling Pin, Roll & Cut Mat, p. 131; Cutter/Embosser, p. 129
Recipe: Buttercream Icing, p. 114
Also: Cake Board, Fanci-Foil Wrap, p. 225; Gum-Tex™, p. 131; cornstarch, ruler

One day in advance: Make fondant loops. Tint 12 oz. fondant red, 12 oz. orange; mix each color with 1 teaspoon Gum-Tex. Roll out fondant ⅛ in. thick. Using straight-edge wheel of Cutter/Embosser, cut fifty 3½ x ⅜ in. strips in each color. Fold in half to form loops, pinch ends to secure; let dry overnight on cornstarch-dusted boards.

Ice cake sides and background areas smooth. Outline and pipe in area under mane and tail with tip 5 (smooth with finger dipped in cornstarch). Outline body, tail, face and facial features with tip 3. Pipe in eyes and nose with tip 3; overpipe nose for dimension. Cover body, face and tail with tip 16 stars. Attach fondant loops on tail and mane with dots of icing. Pipe tip 16 swirl on ears; add tip 3 dot whiskers and string eyebrows. Pipe tip 233 pull-out grass bottom border. Serves 12.

*Combine Leaf Green with Lemon Yellow for light green shown.

▲ Call of the Wild

Pan: Standard Muffin, p. 148

Tips: 2, 21, p. 140-141

Colors:* Violet, Rose, Golden Yellow, Kelly Green, Royal Blue, Orange, p. 135

Recipe: Buttercream Icing, p. 114

Also: Jungle Pals Baking Cups, Jungle Pals Fun Pix®, p. 178

Ice cupcakes smooth. For zebra cupcake, pipe tip 3 lines from center to edge. Pipe tip 3 outline circle for lion cupcake and tip 3 dots for tiger cupcake. Pipe tip 21 rosette center for all. Insert picks in rosette. Each serves 1.

*Combine Violet with Rose for light and dark violet shown.

▼ Safari on a Stick!

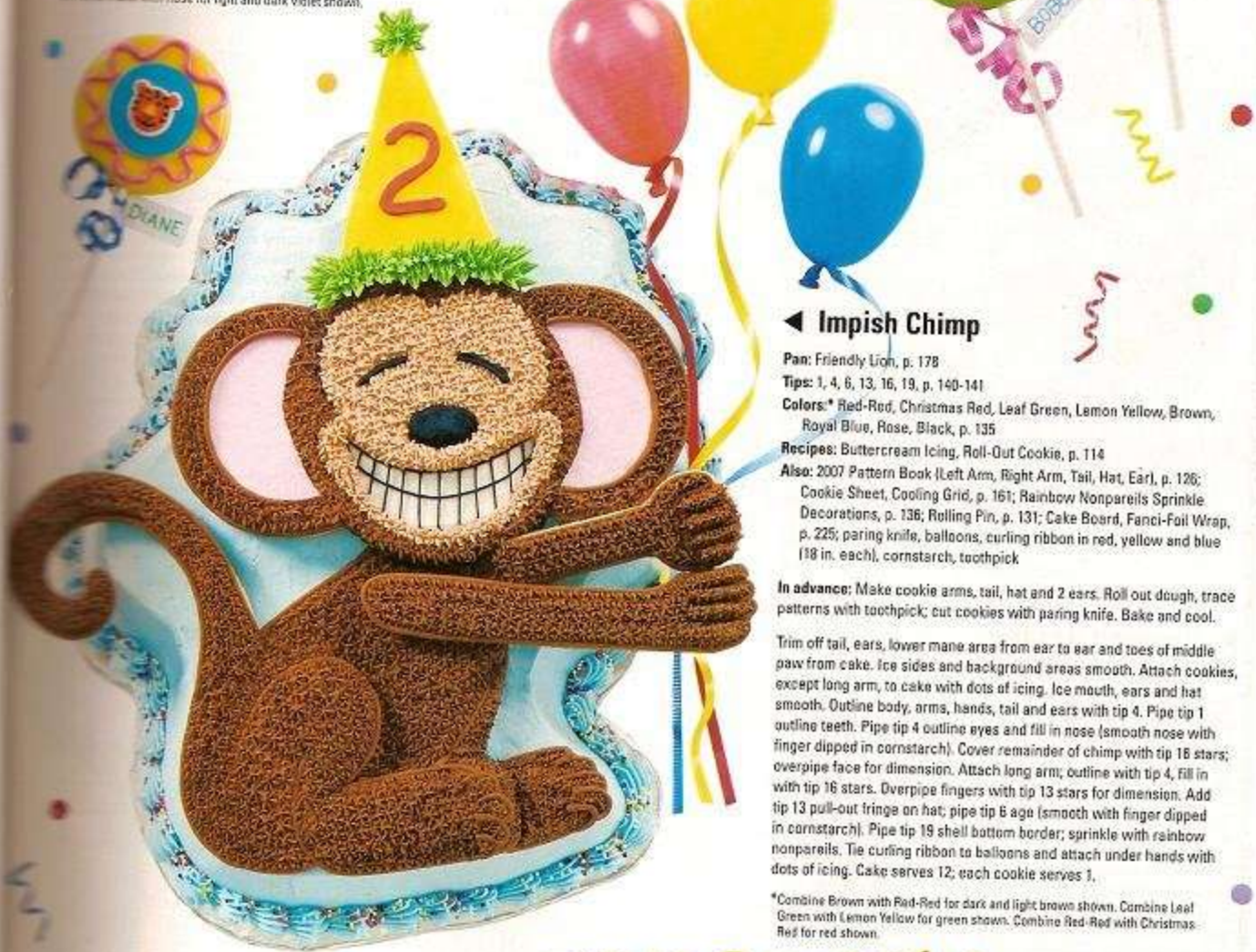
Candy: White Candy Melts®†, p. 162; Garden, Primary Candy Color Sets, p. 163

Cookie: Round Cookie Treat Pan, Cookie Sheet, 8 in. Cookie Treat Sticks, p. 161

Also: Jungle Pals Icing Decorations, p. 178; Parchment Triangles, p. 138; waxed paper, curling ribbon, markers, card stock paper, paper punch

Using candy colors, tint portions of melted white candy yellow, green/yellow combination, blue, pink, violet/pink combination and orange. Using pan, insert sticks and mold lollipops in blue, green/yellow and yellow; refrigerate until firm. For candy plaques, draw 2 in. circles on waxed paper; position on cookie sheet. Using melted orange, yellow and blue candy in cut parchment bag, fill in circles; tap cookie sheet gently to smooth, refrigerate until firm. Place green, violet and pink candy in small bowls; add 1-2 drops of water to thicken. Using cut parchment bag, pipe stripes, dots or zigzags. Use melted candy to attach plaques to lollipops and icing decorations to plaques. Make name tags using card stock and markers; punch hole in tag and tie to lollipop sticks with curling ribbon. Each serves 1.

†Brand confectionery coating.



◀ Impish Chimp

Pan: Friendly Lion, p. 178

Tips: 1, 4, 6, 13, 16, 19, p. 140-141

Colors:* Red-Red, Christmas Red, Leaf Green, Lemon Yellow, Brown, Royal Blue, Rose, Black, p. 135

Recipes: Buttercream Icing, Roll-Out Cookie, p. 114

Also: 2007 Pattern Book (Left Arm, Right Arm, Tail, Hat, Ear), p. 126; Cookie Sheet, Cooling Grid, p. 161; Rainbow Nonpareils Sprinkle Decorations, p. 136; Rolling Pin, p. 131; Cake Board, Fanci-Foil Wrap, p. 225; paring knife, balloons, curling ribbon in red, yellow and blue (18 in. each), cornstarch, toothpick

In advance: Make cookie arms, tail, hat and 2 ears. Roll out dough, trace patterns with toothpick; cut cookies with paring knife. Bake and cool.

Trim off tail, ears, lower mane area from ear to ear and toes of middle paw from cake. Ice sides and background areas smooth. Attach cookies, except long arm, to cake with dots of icing. Ice mouth, ears and hat smooth. Outline body, arms, hands, tail and ears with tip 4. Pipe tip 1 outline teeth. Pipe tip 4 outline eyes and fill in nose (smooth nose with finger dipped in cornstarch). Cover remainder of chimp with tip 16 stars; overpipe face for dimension. Attach long arm; outline with tip 4, fill in with tip 16 stars. Overpipe fingers with tip 13 stars for dimension. Add tip 13 pull-out fringe on hat; pipe tip 6 age (smooth with finger dipped in cornstarch). Pipe tip 19 shell bottom border; sprinkle with rainbow nonpareils. Tie curling ribbon to balloons and attach under hands with dots of icing. Cake serves 12; each cookie serves 1.

*Combine Brown with Red-Red for dark and light brown shown. Combine Leaf Green with Lemon Yellow for green shown. Combine Red-Red with Christmas Red for red shown.

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◀ Take a Whirl, Girl!

Pans: 8, 12 x 2 in. Round, p. 148

Tips: 3, 349, p. 140-141

Colors:* Rose, Violet, Lemon Yellow, Golden Yellow, Leaf Green, p. 135

Fondant: White Ready-To-Use Rolled Fondant (48 oz.), p. 128; Flower Cut-Outs™, p. 130; Fondant Shaping Foam, p. 129; Rolling Pin, Roll & Cut Mat, p. 131; Brush Set, p. 128

Recipes: Buttercream, Royal Icings, p. 114

Also: 2007 Pattern Book (Carousel Awning Sections), p. 126; Animal Pals 50 Pc. Cutter Set, p. 160; Confectionery Tool Set, p. 129; Plastic Dowel Rods, p. 224; 10 in. Plate, 9 in. Crystal Twist Legs from Crystal Clear Cake Divider Set, p. 220; 14 in. Round Silver Cake Base, p. 225; Cake Dividing Set, p. 133; White Candy Melts®†, p. 162; Gum-Tex™, p. 131; Meringue Powder, p. 134; 8 in. Cake Circles, Cake Board, p. 225; 18-gauge florist wire (three 8 in. lengths), green florist tape, cornstarch, ruler, paring knife

At least 48 hours in advance: Make fondant flowers. Tint 8 oz. portions of fondant light pink and lavender. Tint a 2 in. ball yellow. Combine each tinted fondant with ¾ teaspoon Gum-Tex. Roll out ⅛ in. thick. Using small Cut-Out, cut 40 flowers each in pink, yellow and lavender. Cup centers on foam using small ball tool and let dry on cornstarch-dusted board. Using medium Cut-Out, make 12 pink flowers; using large Cut-Out make 1 pink flower. Do not cup medium and large flowers. Let dry. Tape florist wires together, wrapping 4 in. at bottom end. Shape wire on each side into spiral leaves. Attach large flower at end of center wire with melted candy; let dry. **Also:** Make fondant horses and awning sections. Combine 8 oz. white fondant with ¾ teaspoon Gum-Tex. Roll out white and remaining lavender fondant ⅛ in. thick. Using pattern, cut 5 each lavender and white awning sections. Using horse cutter from set, cut 4 white horses. Let all dry on cornstarch-dusted board. **And:** Decorate flowers and horses using royal icing and tip 3. Pipe dot centers on small flowers. Add bead petals and dot centers on large and medium flowers. On horses, pipe dot eyes and nose; outline saddle and harness. Outline and pipe in saddle and hooves. Pipe pull-out string mane and tail. Let dry.

Prepare 2-layer 8 in. cake (bake two 1½ in. high layers to make a 3 in. high cake) and 2-layer 12 in. cake for Push-In Pillar Construction (p. 112). Ice smooth in buttercream. Divide 12 in. cake into 12ths. Pipe tip 3 drop strings 1½ in. deep from division points. Attach 3 small flowers to each drop string and 1 medium pink flower at each division point. Add tip 349 leaves. Pipe tip 3 dots between flowers. Roll out remaining rose fondant ⅛ in. thick. Cut ¾ in. strips, long enough to wrap around 12 in. cake; position at base of cake. Attach flowers around strip with dots of icing; add tip 349 leaves. Trim top of strip with tip 3 dots, 1½ in. apart. Place 8 in. cake on separator plate; divide into 10ths. Pipe tip 3 drop strings 1½ in. deep. Attach a flower at each division point and at lowest point of drop strings. Add tip 349 leaves. Pipe tip 3 dots between flowers. Cut and attach a ½ in. wide pink fondant strip at base as above. Pipe tip 3 bead bottom border; trim top of strip with tip 3 dots, 1½ in. apart. Cut dowel rod to 6 in.; insert in center of 8 in. cake top. Cut an 8 in. cake circle with a center hole cut out to fit over dowel rod; position on cake top. Fill inside dowel rod with fondant to hold wired flower. Position awning sections between garland points, resting tops against dowel rod; attach sections with royal icing. Pipe tip 3 beads in royal icing at base and seams of awning. Insert flower on wire at top of awning. Assemble cakes. Position flowers around pillars. Attach horses to pillars with melted candy. Serves 60.

*Combine Lemon Yellow with Golden Yellow for yellow shown. Combine Leaf Green with Lemon Yellow for green shown. Combine Violet with Rose for lavender shown.

†Brand confectionery coating.

▶ Crowned Heads

Pans: Round Cookie Treat, Cookie Sheet, p. 161

Colors: Brown, Copper (skin tone), p. 135

Candy: Candy Melts®† in White, Light Cocoa (1 pk. each) , p. 162; Girl Power Candy Mold, p. 164; Primary, Garden Candy Color Sets, Decorator Brush Set, p. 163

Recipe: Roll-Out Cookie, p. 114

Also: 8 in. Cookie Treat Sticks, p. 161, Parchment Triangles, p. 138; vegetable oil pan spray

Tint dough copper or brown. Prepare pan and press in dough and cookie sticks following pan instructions. Roll a ¼ in. diameter ball of dough for each nose and place on cookie sheet. Bake and cool.

Tint portions of melted white candy yellow, pink, violet and green using candy colors; tint portion of melted cocoa candy black. Mold crown candies using painting method (p. 123); refrigerate until firm. Using melted candy in cut parchment bags, pipe black string mouth, eyes and lashes. Add pink dot cheeks and bead heart lips. Attach noses. Add a few drops of water to light cocoa and black candy to thicken; pipe swirl hair. Immediately position crown candies on hair. Refrigerate until firm. Each serves 1.

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▶ Her Majesty's Palace

Pan: Dual Pan Set (16½ x 12⅜ x 2 in. used), p. 148; Enchanted Castle, p. 153

Tips: 2, 3, 4, 6, 10, 32, 129, 225, 349, p. 140-141

Colors: Rose, Kelly Green, p. 135

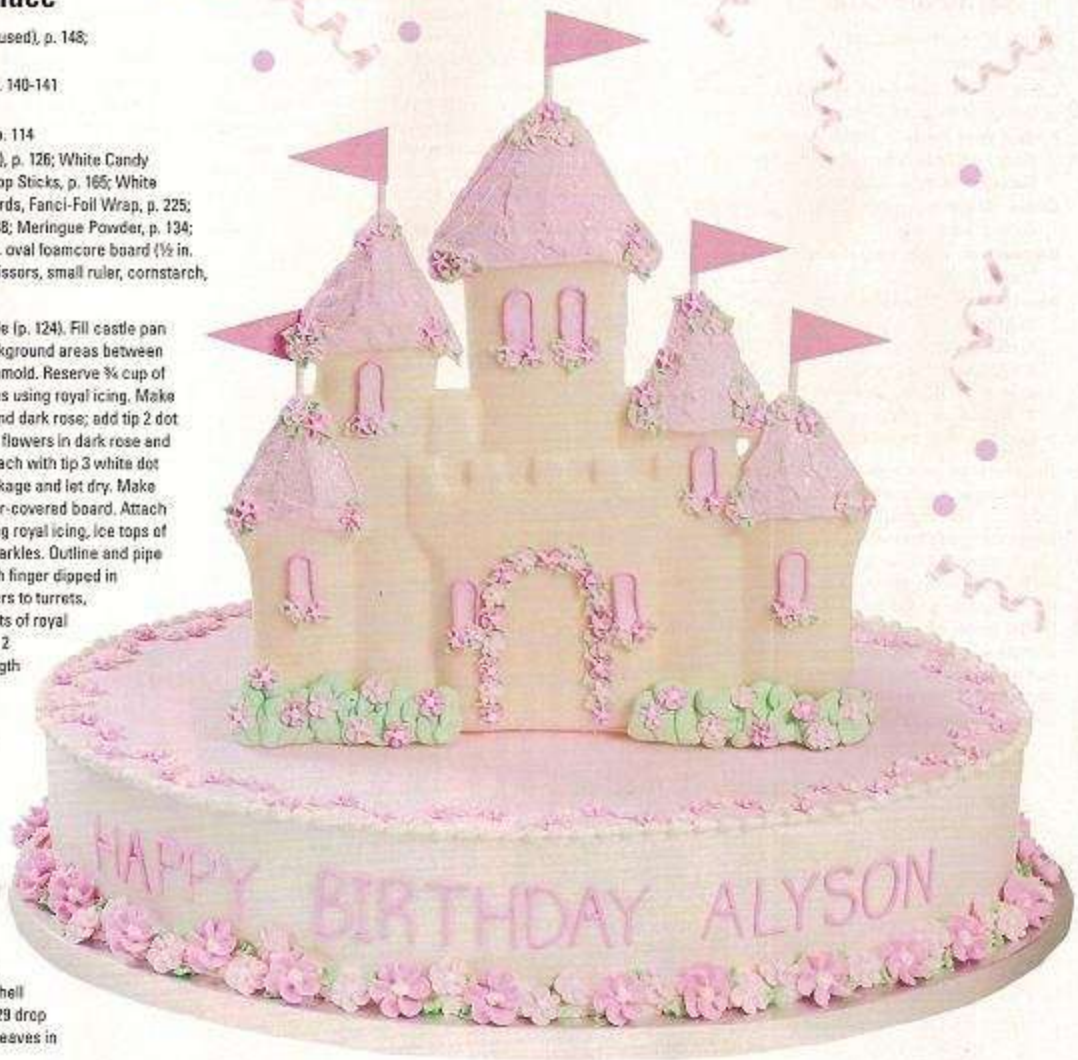
Recipes: Buttercream, Royal Icings, p. 114

Also: 2007 Pattern Book (Castle Flags), p. 126; White Candy Melts™ (2 pks.), p. 162; 4 in. Lollipop Sticks, p. 165; White Cake Sparkles™, p. 136; Cake Boards, Fanci-Foil Wrap, p. 225; Disposable Decorating Bags, p. 138; Meringue Powder, p. 134; Plastic Dowel Rods, p. 225; 18½ in. oval foamcore board (½ in. thick), pink construction paper, scissors, small ruler, cornstarch, waxed paper, cellophane tape

In advance: Make candy plaque castle (p. 124). Fill castle pan with melted white candy, leaving background areas between turrets open. Refrigerate until firm; unmold. Reserve ¾ cup of candy. **Also:** Make flowers and bushes using royal icing. Make 9 tip 225 drop flowers each in light and dark rose; add tip 2 dot centers in white. Make 25 tip 2D drop flowers in dark rose and 40 tip 129 drop flowers in light rose, each with tip 3 white dot centers. Make extra to allow for breakage and let dry. Make 3 tip 10 zigzag bushes on waxed paper-covered board. Attach tip 225 drop flowers; let dry. **And:** Using royal icing, ice tops of turrets smooth; sprinkle with Cake Sparkles. Outline and pipe 4 windows with tip 3 (pat smooth with finger dipped in cornstarch). Attach tip 225 drop flowers to turrets, window sills and around door with dots of royal icing. Add tip 349 leaves. Let dry. Trim 2 dowel rods to 9 in. Attach one full-length and two 5 in. dowel rods to back of candy plaque castle with melted candy, leaving 3 in. extended at bottom to insert into cake. Let set. Trace flag pattern on construction paper; cut out 5 flags and attach to lollipop sticks with tape. Attach sticks to back of turrets with melted candy; let set.

Ice 2 layer cake smooth in buttercream (bake two 1½ in. high layers to make a 3 in. high cake). Position on foil-wrapped base board. Pipe tip 4 bead top border and tip 32 shell bottom border. Attach tip 2D and tip 129 drop flowers at bottom border; add tip 349 leaves in buttercream seam. Print tip 3 message.

Insert castle in cake. Attach bushes with dots of icing. Position tip 225 drop flowers around cake top, arranging in semi-circles of 5 flowers. Spray lightly with cornstarch.



◀ Pink for a Princess

Pan: Crown, p. 151

Tips: 3, 4, 9, 16, p. 140-141

Color: Rose, p. 135

Fondant: White Ready-To-Use Rolled Fondant (24 oz.), p. 128; Garden Shapes, Heart Cut-Outs™, p. 130; Rolling Pin, Roll & Cut Mat, p. 131

Recipe: Buttercream Icing, p. 114

Also: Cake Boards, Fanci-Foil Wrap, p. 225; Piping Gel, p. 134; Gum-Tex™, p. 131, Parchment Triangles, p. 138; cornstarch

In advance: Combine 6 oz. fondant with ½ teaspoon Gum-Tex; tint rose. Roll out ⅛ in. thick. Cut out 8 flowers using medium Cut-Out. Cut 5 hearts using largest Cut-Out. Imprint center of hearts using medium heart Cut-Out. Outline hearts on outside and imprinted edges with tip 3; outline flowers. Let dry overnight on cornstarch-dusted board.

Ice cake sides and background areas smooth. Outline crown using tip 3; fill in with tip 16 stars. Using piping gel tinted rose in a cut parchment bag, pipe in centers of fondant hearts. Position hearts on cake top, securing with dots of icing if necessary. Pipe tip 4 dots at base of crown points; add tip 9 swags to connect dots. Pipe tip 3 dot centers on fondant flowers; position on cake. Print tip 3 message. Pipe tip 16 shell bottom border. Serves 12.

▼ Key to the City!

Pans: 8, 14 x 2 in. Round, p. 148

Tips: 1, 3, p. 140

Colors: Red-Red, Kelly Green, Royal Blue, Orange, Golden Yellow, Black, Violet, p. 135

Fondant: White Ready-To-Use Rolled Fondant (24 oz.), p. 128; Rolling Pin, Roll & Cut Mat, p. 131; Cutter/Embosser, p. 129; Brush Set, p. 128

Cookie: 101 Cookie Cutters Set, p. 160; Cookie Sheet, Cooling Grid, p. 161

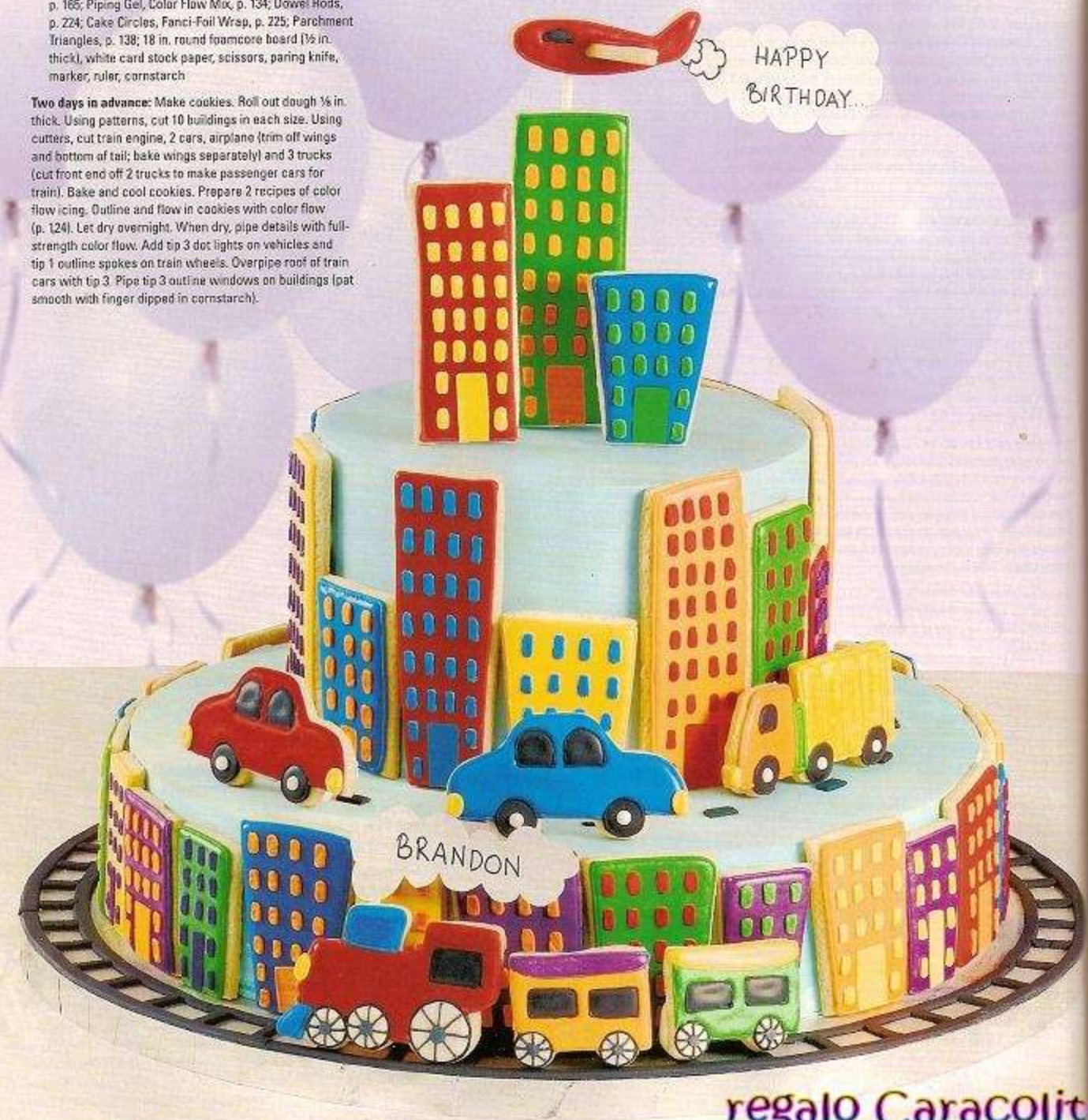
Recipes: Buttercream, Color Flow Icings, Roll-Out Cookie, p. 114

Also: 2007 Pattern Book (Cloud, Train Smoke Cloud, Buildings in 4 Sizes), p. 126; 11¾ in. Lollipop Sticks, p. 165; Piping Gel, Color Flow Mix, p. 134; Dowel Rods, p. 224; Cake Circles, Fanci-Foil Wrap, p. 225; Parchment Triangles, p. 138; 18 in. round foamcore board (½ in. thick), white card stock paper, scissors, paring knife, marker, ruler, cornstarch

Two days in advance: Make cookies. Roll out dough ⅛ in. thick. Using patterns, cut 10 buildings in each size. Using cutters, cut train engine, 2 cars, airplane (trim off wings and bottom of tail; bake wings separately) and 3 trucks (cut front end off 2 trucks to make passenger cars for train). Bake and cool cookies. Prepare 2 recipes of color flow icing. Outline and flow in cookies with color flow (p. 124). Let dry overnight. When dry, pipe details with full-strength color flow. Add tip 3 dot lights on vehicles and tip 1 outline spokes on train wheels. Overpipe roof of train cars with tip 3. Pipe tip 3 outline windows on buildings (pat smooth with finger dipped in cornstarch).

Ice smooth 2-layer 14 in. cake (bake two 1½ in. layers to make a 3 in. high cake) and 3-layer 8 in. cake (bake one 2 in. and two 1½ in. layers to make a 5 in. high cake). Prepare cakes for stacked construction (p. 112). Make fondant train track. Tint 12 oz. fondant black; reserve remaining white. Roll out black fondant ⅛ in. thick; cut ¼ in. strips for outer rail. Pipe a thin line of piping gel along edge of foil-wrapped foamcore board; attach outer rail strips. Cut and attach inner rail the same way, positioning 1 in. from outer rail. For cross rails, cut ¼ x 1 in. black strips; attach with piping gel.

Using patterns, cut cloud and train smoke from card stock; print messages with marker. Cut lollipop sticks to 3 in. long; attach to back of train smoke cloud with full-strength color flow; let dry. Attach wings to plane cookie with full-strength color flow; let dry. Attach lollipop sticks to 3 building cookies for cake top with full-strength color flow, leaving 5 in. extending to insert in cake; let dry. Attach stick and cloud to plane with full-strength color flow; let dry. Cut two lollipop sticks to 4 in. and attach to cars and truck, leaving 3 in. extended; let dry. Cut ¼ x ½ in. strips of black fondant for lane dividers; position on 14 in. cake top, attach with damp brush 2 in. apart. Roll balls of white fondant; with color flow, attach to backs of train cars for additional support. Attach buildings and train cars to cake sides with dots of icing. Insert cars and truck in 14 in. cake. Insert buildings and plane on sticks in cake top. Cake serves 83; each cookie serves 1.



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▶ Junior Firefighter

Pan: Firetruck, p. 155

Decorator: Sing Plastic Cookie Cutter, p. 160; Cookie Sheet, Cooling Grid, p. 161

Tips: 1, 2, 16, 21, p. 140-141

Colors:* Red-Red, No-Taste Red, Black, Lemon Yellow, Golden Yellow, Brown, Copper (skin tone), p. 135

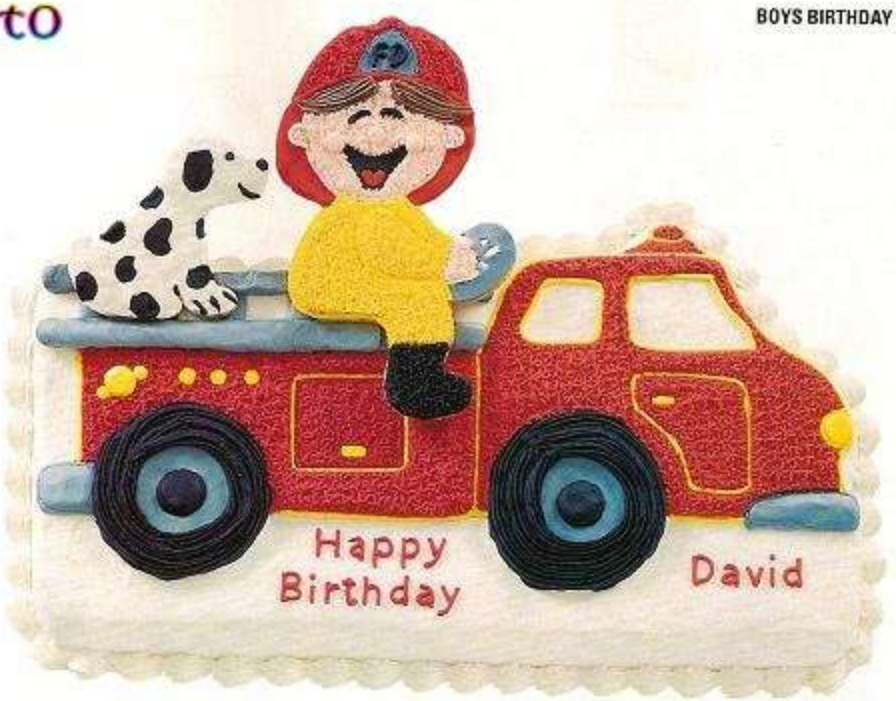
Recipes: Buttercream Icing, Roll-Out Cookie, p. 114

Also: 2007 Pattern Book (Firefighter), p. 126; Cake Board, Fanci-Foil Wrap, p. 225; Rolling Pin, p. 131; craft knife, large marshmallows, toothpick, cornstarch

Roll out cookie dough. Trace firefighter pattern with toothpick and cut out with craft knife. Cut dog with cutter. Bake and cool cookies. On dog, using tip 3, pipe in spots, features and fur (smooth with finger dipped in cornstarch), outline mouth and toes. Trace details on firefighter with toothpick, outline with tip 3. Pipe in mouth, tongue, emblem and inside helmet (smooth with finger dipped in cornstarch). Cover helmet, face, body, shoes and hands with tip 16 stars. Pipe 2 string eyes and ears; pipe dot nose and cheeks; add letters on emblem. Pipe tip 16 pull-out star hair. Outline and pipe in steering wheel with tip 3.

Ice cake sides and background areas smooth. Outline doors, windows and body of truck with tip 3. Pipe tip 3 dot gas cap, mirror and headlight and string door handles (smooth with finger dipped in cornstarch). Using tip 12, outline ladder, steering wheel and hubcaps. Cover truck with tip 16 stars. Pipe tip 3 dot wheel centers. Add tip 21 swirl wheels. Pipe tip 17 shell bottom border. Print tip 3 message. With dots of icing, attach a marshmallow under each cookie for support. Position cookies on cake. Cake serves 12; each cookie serves 1.

*Combine Lemon Yellow with Golden Yellow for yellow shown. Combine Red-Red with No-Taste Red for red shown.



◀ Big Shot Birthday Boy!

Pan: Little Hero, p. 154

Tips: 3, 5, 16, 233, p. 140-141

Colors:* Black, Buttercup Yellow, Royal Blue, Brown, Red-Red, Rose, Copper (skin tone), Leaf Green, Lemon Yellow, p. 135

Recipe: Buttercream Icing, p. 114

Also: 2007 Pattern Book (Gun Blast), p. 126; Cake Board, Fanci-Foil Wrap, p. 225; 11¾ in. Lollipop Sticks, p. 165; black twist licorice (2 needed), card stock, felt tip markers, cellophane tape, cornstarch, scissors

Trim hose area off bottom of cake. Ice sides and background areas smooth. Outline body, clothes and helmet with tip 3 (follow edges of cake for helmet, building up on sides as needed). Use tip 5 to outline and pipe in gun handle and shoes (build up for dimension and smooth with finger dipped in cornstarch). Pipe in mouth, tongue, whites of eyes and pupils with tip 3 (smooth with finger dipped in cornstarch). Cover face, body and clothes with tip 16 stars. Cut 2 licorice twists to 5 in. and 5½ in. long; position in left hand area. Outline hand with tip 3; cover with tip 16 stars. Overpipe hands, nose and cheeks with tip 16 stars for dimension. Add tip 16 pull-out star hair and tip 3 outline eyebrows. Pipe tip 233 pull-out grass bottom border. Trace gun blast pattern on card stock; cut out. Using markers, print message and draw confetti and streamers. Tape lollipop stick to back of gun blast and insert in cake. Serves 12.

*Combine Buttercup Yellow with Lemon Yellow for yellow shown. Combine Brown with Red-Red for brown shown.

◀ Safari Stampede

Pan: Standard Muffin, p. 149

Tip: 233, p. 140

Colors:* Leaf Green, Lemon Yellow, p., 135

Recipe: Buttercream Icing, p. 114

Also: Jungle Pals Baking Cups, Jungle Pals Candles, p. 178; Rainbow Jimmies Sprinkle Decorations, p. 136; Disposable Decorating Bags, p. 138

Lightly ice cupcakes smooth. Cover with tip 233 pull-out grass; sprinkle with jimmies. Insert candles. Each serves 1.

*Combine Leaf Green with Lemon Yellow for green shown.

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◀ Surprise Packages

Pan: 9 x 13 Sheet, p. 148
Colors: Rose, Lemon Yellow, Royal Blue, p. 136
Fondant: White Ready-To-Use Rolled Fondant (96 oz.) p. 128; Square Cut-Outs™, p. 130; Rolling Pin, Roll & Cut Mat, p. 131
Candy: White Candy Melts®†, p. 162; Party Time Lollipop Mold, p. 164; Primary, Garden Candy Color Sets, Decorator Brush Set, p. 163
Recipe: Buttercream Icing, p. 114
Also: Cake Boards, Fanci-Foil Wrap, p. 225; Parchment Triangles, p. 138; 6 in. Cookie Treat Sticks, p. 161; Gum-Tex™, p. 131; blue and violet curling ribbon (1 yard each), ruler, pizza cutter, cornstarch

In advance: Make fondant bows. Tint 15 oz. fondant each yellow and rose; combine each with 2 teaspoons Gum-Tex. Roll out ⅛ in. thick; cut ¼ x 3 in. strips, 5 for each bow. Fold strips in half, brush ends with water and pinch together to form loops. Let dry on sides on cornstarch-dusted board. **Also:** Make lids. Tint 30 oz. fondant each blue and yellow. Roll out ⅛ in. thick; cut 20 lids using largest square Cut-Out; let dry. Reserve remaining fondant. **And:** Tint portions of melted white candy blue, violet, green and pink using candy colors. Mold balloon candies without sticks using painting method (p. 123); refrigerate until firm.

Cut 1-layer cake into 2 x 2 in. squares (cake makes approximately 20 squares). Prepare cakes for rolled fondant (p. 113); cover cakes with reserved fondant. Roll out remaining fondant ⅛ in. thick. Cut ¼ in. wide ribbon strips; attach to cakes and lids with damp brush. Cut cookie sticks to 3 in.; attach to bottom center of lids with melted candy. Refrigerate until firm. Attach bow loops to lids with melted candy; let set. Insert lids in cakes. Attach balloon candy to cookie stick with melted candy. Cut curled ribbon into 3 in. lengths; attach with melted candy. Each serves 1.

▲ Bitty Kitty

Pan: Mini Egg, p. 201
Candy: Candy Melts®† in White, Light Cocoa, p. 162; Garden Candy Color Set, Decorator Brush Set, p. 163; Pets Mold, p. 164
Also: 2007 Pattern Book (Cat Tail), p. 126; Cake Circles, p. 225; Parchment Triangles, p. 135; Cooling Grid, p. 161; waxed paper

In advance: Make cat face and tail candies. Tint portion of melted white candy pink using candy color. Mold face using painting method (p. 123); refrigerate until firm. For tail, cover pattern with waxed paper. Using melted candy in cut parchment bag, pipe in 1 tail for each treat; refrigerate until firm. Turn over tail and overpipe on back side.

Cover mini egg cake with melted candy (p. 124); let set. Position cake on waxed paper-covered cake circle. Pipe paws and claws using melted candy; let set. Attach tail and face using melted candy. Each serves 1.

†Brand confectionery coating.

▶ Smiles to Go!

Candy: Smiley Face Pretzel Mold, p. 165; Candy Melts®† in White, Yellow, Orange (1 pk. each), p. 162; Primary, Garden Candy Color Sets, p. 163
Also: Party Hats Icing Decorations, p. 179; Parchment Triangles, p. 138; pretzel rods

Mold candy using layering method (p. 123). Position pretzel rods in mold; refrigerate until firm. Unmold and pipe facial features using melted candy in cut parchment bag. Attach icing decoration with melted candy. Each serves 1.

▲ Face the Competition

Candy: Candy Melts®† in Orange, Red, White, Light Cocoa, p. 162; Garden Candy Color Set, Decorator Brush Set, p. 163; 4 in. Lollipop Sticks, p. 165; Sports Mold, p. 164
Also: Parchment Triangles, p. 138

Mold lollipops using painting method (p. 123); refrigerate until firm. Tint a portion of melted white candy black using candy color; tint a portion pink by adding a small amount of red candy to white. Using melted candy in cut parchment bag, pipe eyes, pupils, mouth and tongue; refrigerate until firm. Each serves 1.

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► Babies in a Bundle

Pan: Mini Heart, p. 150
Tip: 2, p. 140
Colors: Black, Rose, Sky Blue, Creamy Peach, p. 135
Candy: White Ready-To-Use Rolled Fondant (24 oz.), Brush Set, p. 128; Rolling Pin, Roll & Cut Mat, p. 131
Recipe: Buttercream, Royal Icings, p. 114
Also: Meringue Powder, p. 134; ⅛ in. wide white satin ribbon (12 in. needed for each cake)

Fill the indented center of heart cakes with buttercream icing. Turn cakes over and trim; prepare for rolled fondant (p. 123). Tint portions of fondant rose and blue. Cover cakes with fondant. For gathered top of bow, cut 1½ in. wide strip, cutting 1 edge straight and the other wavy; gather strip at straight edge. Attach top to bundle with damp brush.

Tint a portion of fondant light peach. For head, roll a 1½ in. diameter ball. For feet, roll a 1¼ x ¾ in. oval; flatten. For eyes, cheeks and toes, roll small balls in peach and rose. Attach all pieces with damp brush. Add tip 2 lashes and strong mouth in royal icing. Tie a ribbon bow to each cake. Each serves 1.

▼ Crispy Rice Slice

Pan: 6 x 2 in. Round, p. 148
Color: Brown, p. 135
Candy: Candy Melts®† in White, Light Cocoa, p. 162; Garden Candy Color Set, p. 163
Recipe: Favorite crisped rice cereal treats (2 recipes)
Also: Rainbow Jimmies Sprinkle Decorations, p. 136; Parchment Triangles, 8 in. Angled Spatula, p. 138; Smiley Flames Chunky Candles, p. 180; candy-coated chocolates; waxed paper, serrated knife

Prepare 2 recipes of cereal treats; tint approximately 2 cups of mixture brown. Press brown mixture into pan, ¼ in. deep; unmold. Press plain mixture into pan, 2 in. deep, for 1 layer; immediately unmold. Repeat for second layer. On waxed paper, press together 2 plain layers with brown layer in between; let set. With serrated knife, cut into 6 wedges. Tint melted white candy pink using candy color. Using melted candy in cut parchment bag, pipe "icing" on 3 wedges working from side to top; smooth with spatula. Immediately sprinkle wedges with jimmies. Position candy-coated chocolates for top border. Insert candle. Repeat on other 3 wedges using cocoa candy for icing. Makes 6 treats, each serves 1.

◄ Memorable Mini Mousse

Pan: Mini Tiered Cakes, p. 150
Tips: 2, 3, p. 140
Color: Rose, p. 135
Recipe: White Chocolate Mousse, Cream Cheese Mints, p. 114
Also: Wedding Shower Lollipop Mold, p. 164; Vanilla Whipped Icing Mix, p. 134; vegetable oil pan spray

In advance: Mold mousse in pan. Prepare pan cavities by spraying with a light coating of non-stick pan spray. Fill cavities with mousse; refrigerate overnight and unmold. **Also:** Make mint bells. Prepare mints recipe; press into bell molds. Unmold and let set overnight.

Prepare whipped icing; tint a portion rose. Pipe tip 3 drop strings; add tip 2 rosette flower at each string point. Position mint bells. Each serves 1.

La Quinceañera Bonita

Pans: 6, 8, 10, 12, 14 x 3 in. Round, p. 148; Mini Ball, p. 154

Tips: 2, 3, 6, 8, p. 140

Color: Rose, p. 135

Fondant: White Ready-To-Use Rolled Fondant (264 oz.), p. 128; Oval Cut-Outs™, p. 130; Cutter/Embosser, Flower Former Set, Fondant Shaping Foam, Easy-Glide Fondant Smoother, p. 129; Rolling Pin, Roll & Cut Mat, Gum-Tex™, p. 131; Brush Set, p. 128

Topper: Good Fairy, p. 218

Recipes: Buttercream, Royal Icings, p. 114; Thinned Fondant Adhesive, p. 115

Also: 2007 Pattern Book (Alphabet, Scrolls, Curls), p. 126; Heart Comfort Grip™ Cutter, p. 158; Floral Collection Flower Making Set, p. 130; Meringue Powder, p. 134; Cake Dividing Set, p. 133; Confectionery Tool Set, p. 129; 12 in. Floral Cake Decorations (3 sets), p. 219; Plastic Dowel Rods (4 sets), p. 224; 16 in. Round Silver Cake Base, Cake Circles, p. 225; Gum-Tex™, p. 131; ruler, waxed paper, cornstarch, sharp embroidery scissors, non-toxic chalk in rose and green, tea strainer, cardboard, cellophane tape, toothpicks, drinking straws

Several days in advance: Make 6 royal icing curls (p. 120). **Also:** Tint 4 oz. of fondant rose; roll out rose and 8 oz. of white fondant ⅛ in. thick. Make fondant flowers (p. 120). Make 8 fondant ovals for cake sides (p. 120). Make extras of all flowers and ovals to allow for breakage. **And:** Make 8 tassels (p. 120) using 8 oz. white fondant combined with ½ teaspoon of Gum-Tex.

Bake and cool 2-layer 6 and 8 in. cakes (bake two 2½ in. layers for 5 in. high cakes), 2-layer 10 and 12 in. cakes (bake two 3 in. layers for 6 in. high cakes) and 1-layer 14 in. cake (2 in. high). Prepare for stacked construction (p. 112). Prepare for rolled fondant (p. 113). Tint 228 oz. of fondant rose. Cover cakes; smooth with Fondant Smoother.

Divide 6 in. cake into 6ths. At division points, in buttercream, pipe tip 3 triple drop strings 1, 1½ and 2¼ in. from top edge of cake. Pipe a curve of tip 2 dots ½ in. from top of cake. Pipe a tip 3 ball at drop string peaks; attach a rose apple blossom to each ball. Position 6 in. cake on top of 8 in. cake. Attach white pansies, apple blossoms and forget-me-nots on 8 in. cake top and down sides with royal icing.

Divide 10 in. cake into 8ths. Roll out rose fondant ⅛ in. thick; cut into eight 6 in. squares. Using straight-edge wheel of Cutter/Embosser, score quilting lines on each square, ½ in. apart. Cut out a heart from each square with cutter. Trim off 1 in. from top of heart; attach to cake top with damp brush, extending over side with point 1¾ in. from top of cake. Trim sides of hearts to fit. Position 8 in. cake on 10 in. cake. Pipe tip 2 white dots on hearts. Edge hearts with tip 3 rose dots. Add tip 3 curving lines from heart point to where hearts meet. Attach tassels at heart points with royal icing. Add 3 tip 2 white dots below curved lines. Roll ½ in. balls of white fondant and attach to bottom border of 8 in. cake with damp brush.

Stack all cakes for decorating (you will disassemble cakes for transporting and re-stack at reception). On backs of fondant ovals, pipe a tip 8 line of royal icing and attach to 12 in. cake, 1 in. from top edge and directly below tassels on 10 in. cake. Pipe tip 6 balls around ovals in rose. Trace scroll pattern around ovals with toothpick; outline with tip 3. Pipe tip 3 triple drop strings between ovals, ½, 1¼ and 2 in. from top edge of cake. Attach rose pansies with royal icing at drop string points. On 14 in. cake, pipe tip 3 bead bottom border. Remove 6, 8 and 10 in. cakes from stack for transporting. From white fondant, roll fifty ⅝ in. and forty-five ⅞ in. balls for bottom borders; let dry. Grate non-toxic chalk with a small amount of cornstarch through tea strainer; brush chalk on Floral Cake Decoration roses and leaves.

At reception: Assemble cakes. With icing and tip 3, attach ⅝ in. balls to bottom border of 10 in. cake and ⅞ in. balls to bottom border of 12 in. cake. Pipe tip 3 swirl on ¼ in. balls in rose buttercream. Cut drinking straws to 3 in.; insert ends of curls in straws, then insert in 10 in. cake. Attach Floral Cake Decorations to silver cake base with pins. Position topper. Serves 132.

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A Family's Pride

Pans: 9 x 2 in. Square Non-Stick, p. 146; 18 x 3 in. Half Round, p. 147; 6, 10, 14 x 2 in. Round, P. 148

Tips: 1, 2, 6, p. 140

Candy: Hanukkah Lollipop Mold (3), p. 197; Light Cocoa Candy Melts®† (3 pks.), p. 162

Recipe: Chocolate Buttercream Icing, p. 114

Also: Tailored Tiers™ Cake Display Set, p. 220; Monogram Picks, p. 219; Plastic Dowel Rods (2 pks.), p. 224; Cooling Grid, p. 161; 6-Point Star Cookie Cutter, p. 160; Cake Circles, Fanci-Foil Wrap, p. 225; Cake Dividing Set, p. 133; 20 in. round foamcore board (½ in.thick), ½ in. white ribbon (63 in.), double-stick tape, family photos

In advance: Mold 55 small Star-of-David candies without sticks in lollipop mold. Also mold 10-12 large Star-of-David candies using cookie cutter. Position cutter in non-stick pan; fill with melted candy to ⅜ in. high. Refrigerate until firm. **Also:** For cake top letters, place monogram picks on cooling grid over a drip pan. Cover with melted candy; tap grid lightly to remove excess. Stand letters upright until firm. **And:** Attach a small star candy at center of each large star with melted candy; let set.

Ice 2-layer cakes smooth (bake four 2 in. high 18 in. half round cakes to make 4 in. high base cake) and prepare for Tailored Tiers construction (p. 113). Stack 14 and 18 in. cakes. Divide 6 in. cake in 6ths, 10 in. cake in 10ths, 14 in. cake in 14ths and 18 in. cake in 10ths using Cake Dividing Set. Pipe tip 6 bead top borders on all cakes and bead bottom borders on 14 and 18 in. cakes. Attach small star candies with dots of icing to 6, 10 and 14 in. cakes at division marks. Pipe tip 2 curved vines between stars. Add tip 2 dots around vines. On large star candies, pipe tip 2 curving vines in chocolate buttercream. Add tip 2 C-motion randomly along vines. Pipe tip 1 dots. Attach large stars to 18 in. cake at division marks using dots of icing. Attach a small star between each large star.

At reception: Insert photos in acetate wraps from Tailored Tiers set, trimming as needed. Assemble cakes. Place 6 in. cake on 8 in. plate and 10 in. cake on 12 in. plate from Tailored Tiers set. Pipe tip 6 bead bottom border on 6 and 10 in. cakes. On 6 in. cake, pipe tip 6 rosette where letters will be positioned. Insert letters in cake top. Serves 213.

†Brand confectionery coating.

◀ It's No Wallflower!

Pan: Dancing Daisy Flower, p. 178
Tip: 16, p. 141
Colors: Orange, Leaf Green, Rose, Golden Yellow, p. 135
Recipe: Buttercream Icing, p. 114
Also: 2007 Pattern Book (Petal), p. 126; Cake Board, Fanci-Foil Wrap, p. 225; toothpicks

Lightly ice cake top smooth. Trace petal patterns with toothpick. Cover cake top and sides with tip 16 stars. Cover center of flower with tip 16 rosettes. Serves 12.

▼ Personal Posies

Pan: 8 x 2 in. Square, p. 148
Candy: White Candy Melts®†, p. 162; Dancing Daisy Flower Lollipop Mold, p. 178; 6 in. Lollipop Sticks, p. 165; Primary, Garden Candy Color Sets, p, 163; Decorator Brush Set, p. 163
Also: 2007 Pattern Book (Fence Post), p. 126; Cooling Grid, p. 161; Parchment Triangles, p. 138; green florist tape, paring knife, jelly spearmint leaves, waxed paper

In advance: Make candy flowers and fence posts. Tint portions of melted candy yellow, pink and orange using candy colors. Mold flower lollipops using painting method (p. 123); refrigerate until firm. Wrap sticks with florist tape, leaving 2 in. unwrapped at bottom for inserting in cake. Cover fence post pattern with waxed paper; using melted white candy in cut parchment bag, outline and pipe in 12 fence posts for each cake. Make extras to allow for breakage; refrigerate until firm.

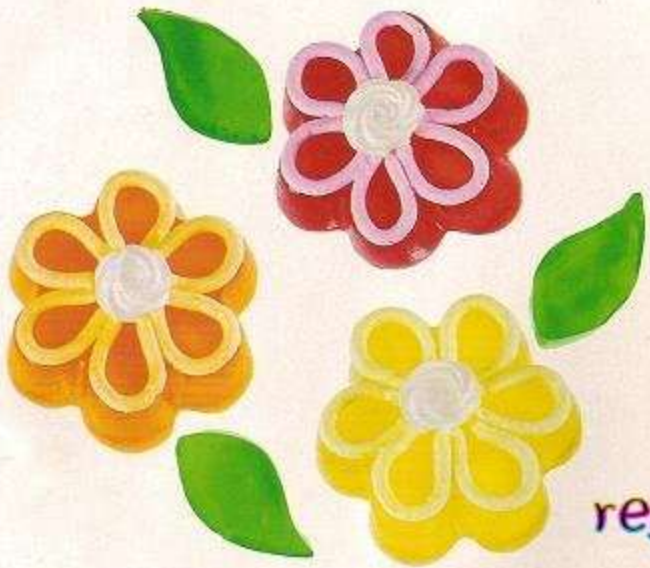
Cut 1-layer square cake into 2 in. squares (8 in. cake makes about 16 treats). Tint portion of melted candy green with a little yellow. Cover cakes with melted candy (p. 124); refrigerate until firm and repeat with a second coat. (One pk. of Candy Melts will cover 4-5 mini cakes.) Attach fence posts to cake with dots of melted candy. Slice spearmint leaf in half, cut a slit in bottom edge and fit over flower stick, pinch leaf to secure. Insert flower in cake. Each serves 1.

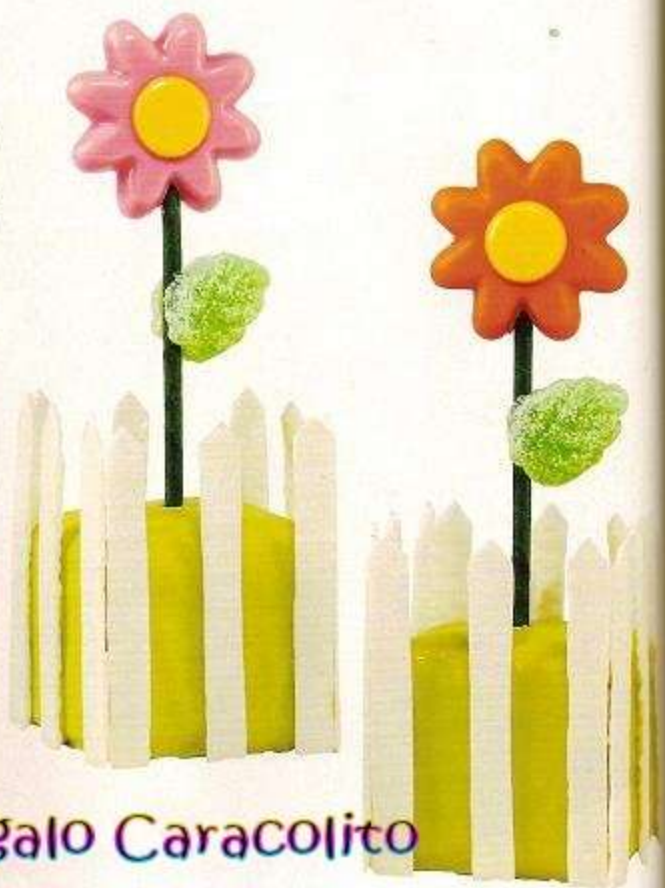
▼ Flower Refreshers

Pans: Silicone Mini Flower Mold, p. 144; 8 x 2 in. Square, p. 148
Tips: 7, 17, p. 140-141
Colors: Lemon Yellow, Orange, Rose, p. 135
Also: Vanilla Whipped Icing Mix, p. 134; Leaf Cut-Outs™, p. 130; lemon, strawberry, orange, lime (3 oz. pk. each), unflavored gelatin (4 envelopes), vegetable oil pan spray

To make gelatin, add 1 cup boiling water and 1 envelope unflavored gelatin to each 3 oz. gelatin package; stir until dissolved then add 1 cup cold water.

Pour gelatin mixtures into mold sprayed with vegetable pan spray; refrigerate to set. For leaves, pour prepared gelatin ½ in. thick into square pan sprayed with vegetable pan spray; refrigerate to set. Prepare whipped icing mix and tint yellow, rose and orange to coordinate with gelatin. Use medium leaf Cut-Out to cut 1 leaf for each flower. Unmold gelatin flowers and pipe tip 7 petal outlines; add tip 17 rosette centers. Position leaves. Each serves 1.





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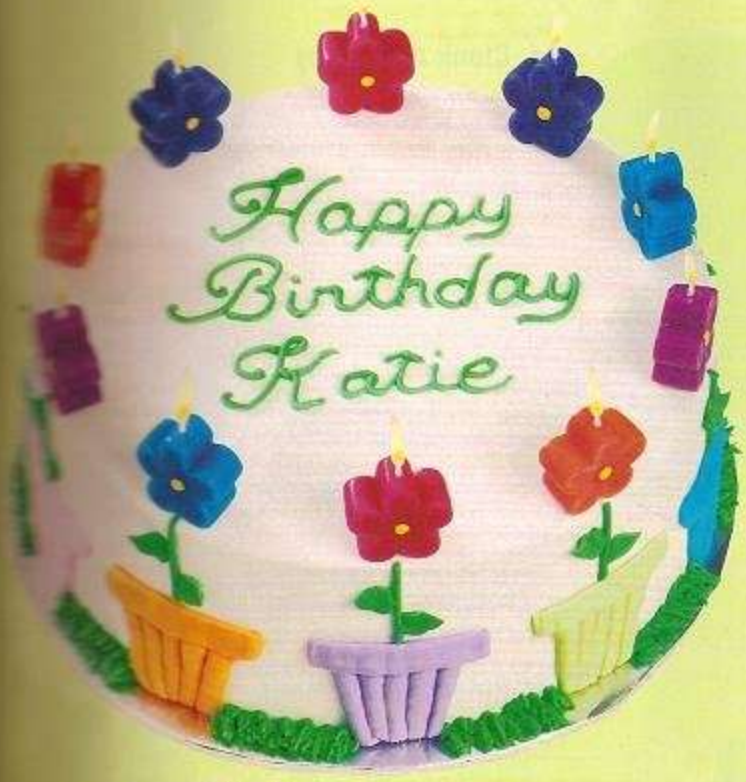

▲ Ring Around the Rosey

Pan: Round, p. 148

Tips: 3, 4, 47, 233, 352, p. 140-141

Colors: Kelly Green, Violet, Rose, Leaf Green, Lemon Yellow, Royal Blue, Orange, p. 135

Recipe: Buttercream Icing, p. 114

Also: Pattern Book (Flower Pot, Alphabet), p. 126; Flower Candle Set (2), p. 178; Cake Divider Set, p. 133; Cake Board, Fanci-Foil Wrap, p. 225; toothpick

Pan cake smooth (bake two 1½ in. high layers for a 3 in. high cake). Divide cake into fifths. At each division, trace Flower Pot pattern using toothpick. Pipe tip 6 lines to form flower pot base; add tip 47 (smooth side up) band for rim. Pipe tip 3 string stems; add tip 352 leaves. Pipe tip 233 pull-out grass bottom border. Trace message pattern on cake top using toothpick. Pipe tip 3 message. Position candles. Serves 20.

*Combine Violet with Rose for violet shown. Combine Leaf Green with Lemon Yellow for lime shown.

▼ Tasty Daisies

Pan: Standard Muffin, p. 149

Color: Kelly Green, p. 135

Candy: White Candy Melts®†, p. 162; 4 in. Lollipop Sticks, p. 165; Decorator Brush Set, p. 163

Recipe: Favorite crisped rice cereal treats

Also: Dancing Daisy Flower Icing Decorations, Dancing Daisy Flower Baking Cups, p. 178; jelly spearmint leaves, candy-coated fruit-flavored dots, waxed paper, scissors

For stems, brush lollipop sticks with green icing color thinned with a little water. Let dry. Place baking cups into muffin pan; press cereal treats mixture into cups, filling ¾ full. Cut spearmint leaves in half. Attach leaves and icing decorations to stems using melted candy; let set. Insert stems into cereal treats; secure with melted candy. Fill cups with candy-coated dots. Each serves 1.

†Brand confectionery coating.

► Dynamic Daisy

Pan: Dancing Daisy Flower, p. 151

Tips: 4, 6, p. 140

Colors: Lemon Yellow, Rose, p. 135

Fondant: White Ready-To-Use Rolled Fondant (24 oz.), Brush Set, p. 128, Rolling Pin, Roll & Cut Mat, p. 131

Recipe: Buttercream Icing, p. 114

Also: Pattern Book (Petal), p. 126; Gum-Tex™, p. 131; Cake Board, Fanci-Foil Wrap, p. 225; cornstarch, cotton balls, craft knife

At least 48 hours in advance: Make fondant flower petals. Mix 18 oz. fondant with 2 teaspoons Gum-Tex; tint light rose. Roll out ⅛ in. thick. Using pattern, cut 6 petals. Dust underside of each petal with cornstarch; brush ½ in. from each end with water and fold together to form a loop. Position cotton balls inside loop to hold shape and let dry on cornstarch-dusted board at least 48 hours. Also: Tint 2 oz. fondant dark rose; roll out ⅛ in. thick. Using narrow end of tip 6, cut approximately 90 dots; attach to petals with damp brush.

Pan cake smooth. Pipe tip 4 lines on cake sides, 1 in. apart. Pipe tip 4 ball bottom border. Tint 4 oz. fondant yellow; roll out ⅛ in. thick. Using pan as a pattern, cut flower center; position on cake. Remove cotton balls from petals and position on cake. Trim petal ends in a curve to fit flush against flower center. Roll a ⅜ in. diameter yellow fondant rope; form a spiral shape and attach to flower center with damp brush. Serves 12.

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◀ Clunk A Monkey

Pan: Palm Tree, p. 151

Tips: 1, 3, 6, 8, 10, 16, p. 140-141

Colors:* Brown, Red-Red, Leaf Green, Lemon Yellow, Orange, Golden Yellow, Black, p. 135

Recipes: Buttercream, Royal Icings, p. 114

Also: 2007 Pattern Book (Smiling Monkey, Dazed Monkey), p. 126; Cake Board, Fanci-Foil Wrap, p. 225; Parchment Triangles, p. 138; cornstarch, waxed paper, cellophane tape

At least 2 days in advance: Make monkeys using royal icing. Make 2 copies of each monkey pattern; place 1 copy on board, cover with waxed paper and secure with tape, (use 2nd copy for reference while piping). Build up body with tip 10; smooth with spatula. Pipe in tip 8 stomach (pat smooth with finger dipped in cornstarch). Pipe tip 8 ball head; pipe in face and ears with tip 3 (pat smooth with finger dipped in cornstarch). Pipe tip 6 outline legs, arms and tail. Pipe tip 3 eyes and mouth, tip 1 dot nose and outline teeth on top monkey. Pipe tip 10 dot coconut and tip 3 motion lines, ¾ in. long. Let dry.

On cake, outline trunk and leaf sections with tip 3. Fill in cake with tip 16 stars. Carefully peel off monkeys, coconut and motion lines from waxed paper; position on cake. Serves 12.

*Combine Brown with Red-Red for brown shown. Combine Brown and Orange with Golden Yellow for orange shown. Combine Leaf Green with Lemon Yellow for green shown.

▼ Pineapple Pleasure

Pan: Pineapple, p. 151

Tip: 366, p. 141

Color: Kelly Green, p. 135

Recipe: Favorite creamed gelatin (use four 3 oz. pks. of lemon gelatin for a 10 cup recipe)

Also: Vanilla Whipped Icing Mix, p. 134; Cake Board, Fanci-Foil Wrap, p. 225; Disposable Decorating Bags, p. 138; vegetable oil pan spray, pineapple tidbits (drained)

Prepare creamed gelatin recipe, adding pineapple to mixture; pour into pan prepared with non-stick spray. Refrigerate and unmold onto foil-wrapped board following recipe directions. Tint whipped icing green and pipe tip 366 leaves at top. Serves 12-16.

▼ Shady Characters Cupcakes

Pan: Standard Muffin, p. 149

Tips: 3, 5, 16, p. 140-141

Colors:* Black, Copper (skin tone), Brown, Red-Red, Lemon Yellow, Golden Yellow, p. 135

Candy: White Candy Melts®†, p. 162; Garden, Primary Candy Color Sets, Decorator Brush Set, Candy Melting Plate, p. 163; Summer Fun Candy Mold, p. 164

Recipe: Buttercream Icing, p. 114

Also: Assorted Pastel Standard Baking Cups, p. 184; 4 in. Lollipop Sticks, p. 165; Parchment Triangles, p. 138; Cake Boards, p. 225; waxed paper

In Advance: Tint portions of melted candy orange, yellow, black, rose, green and violet using candy colors. On waxed paper, using melted yellow candy in cut parchment bag, pipe pigtail shapes. Refrigerate until firm. Cut lollipop sticks to 3 in.; attach stick to back of pigtail shapes with melted candy. Mold candy sunglasses using painting method (p. 123); refrigerate until firm.

Ice cupcakes smooth. For girl cupcakes, insert pigtails in sides. Using buttercream, pipe girl's hair and overpipe pigtails with tip 16 strings. For boy cupcakes, pipe tip 16 pull-out hair. Attach sunglasses with dots of icing. Pipe tip 5 dot noses and tip 3 string smiles. Each serves 1.

*Combine Brown with Red-Red for brown shown. Combine Lemon Yellow with Golden Yellow for yellow shown. For candy, combine purple and pink candy colors for purple shown; combine green and yellow candy colors for green shown.

†Brand confectionery coating.

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▼ Rainbow Fish

Pan: Tropical Fish, p. 151

Tip: 18, p. 141

Colors:* Violet, Rose, Lemon Yellow, Golden Yellow, Royal Blue, Leaf Green, p. 135

Fondant: White Ready-To-Use Rolled Fondant (72 oz.), Rolling Pin, Roll & Cut Mat, p. 131; Brush Set, p. 128

Recipe: Buttercream Icing, p. 114

Also: Seashells Candy Mold, p. 164; Fanci-Foil Wrap, p. 225; Piping Gel, p. 134; 16 x 21 in. foamcore board (½ in. thick), cornstarch, craft knife

In advance: Tint a portion of fondant rose. Marbleize fondant, blending a small amount of rose into white. Press into candy mold to make 2 shells and 2 starfish. Remove and let dry on cornstarch-dusted surface.

Prepare base board. Using craft knife, cut wave shapes on sides of foamcore board; wrap with foil. Tint 48 oz. of fondant blue. Tint portions of remaining fondant green, pink, yellow and violet. Roll out a blue fondant rectangle, ⅛ in. thick, larger than base board. Brush board lightly with piping gel. Position fondant on board and trim ½ in. smaller than board on each side. Roll out violet and white fondant ⅛ in. thick; cut a 1½ in. white circle for eye and a ¾ in. violet circle for pupil. Position eye on cake top; attach pupil with damp brush. Cover cake with tip 18 stars.

Roll out all fondant colors ⅛ in. thick. Cut 20 tapered strips, ½ in. wide, in each color in various lengths from 2 to 3 in. Brush strips with water and attach for fins and tail. For bubbles, shape white balls in various sizes from ½ to 1¼ in.; flatten and position on board. For coral, roll ⅜ in. diameter violet logs; form a 10 in. long center branch and cut various lengths for other branches. Attach with damp brush and position on base board. For sea plants, cut ⅛ in. wide pink strips in various lengths. Attach bottom ends to base board with damp brush. Position shells and stars. Serves 12.

*Combine Violet with Rose for violet shown. Combine Lemon Yellow with Golden Yellow for yellow shown. Combine Leaf Green with Lemon Yellow for green shown. (Tint fondant colors slightly darker than buttercream colors.)

▲ Looking Very Hot!

Pan: Soccer Ball, p. 155

Tips: 1A, 4, 6, 12, 18, p. 140-141

Colors:* Lemon Yellow, Orange, Leaf Green, Black, p. 135

Recipe: Buttercream Icing, Roll-Out Cookie, p. 114

Also: 2007 Pattern Book (Large and Small Sunrays, Sunglasses, Mouth), p. 126; Cookie Sheet, Cooling Grid, p. 161; Fanci-Foil Wrap, p. 225; Orange Colored Sugar, p. 136; 18 in. round cardboard, cornstarch, paring knife, toothpick

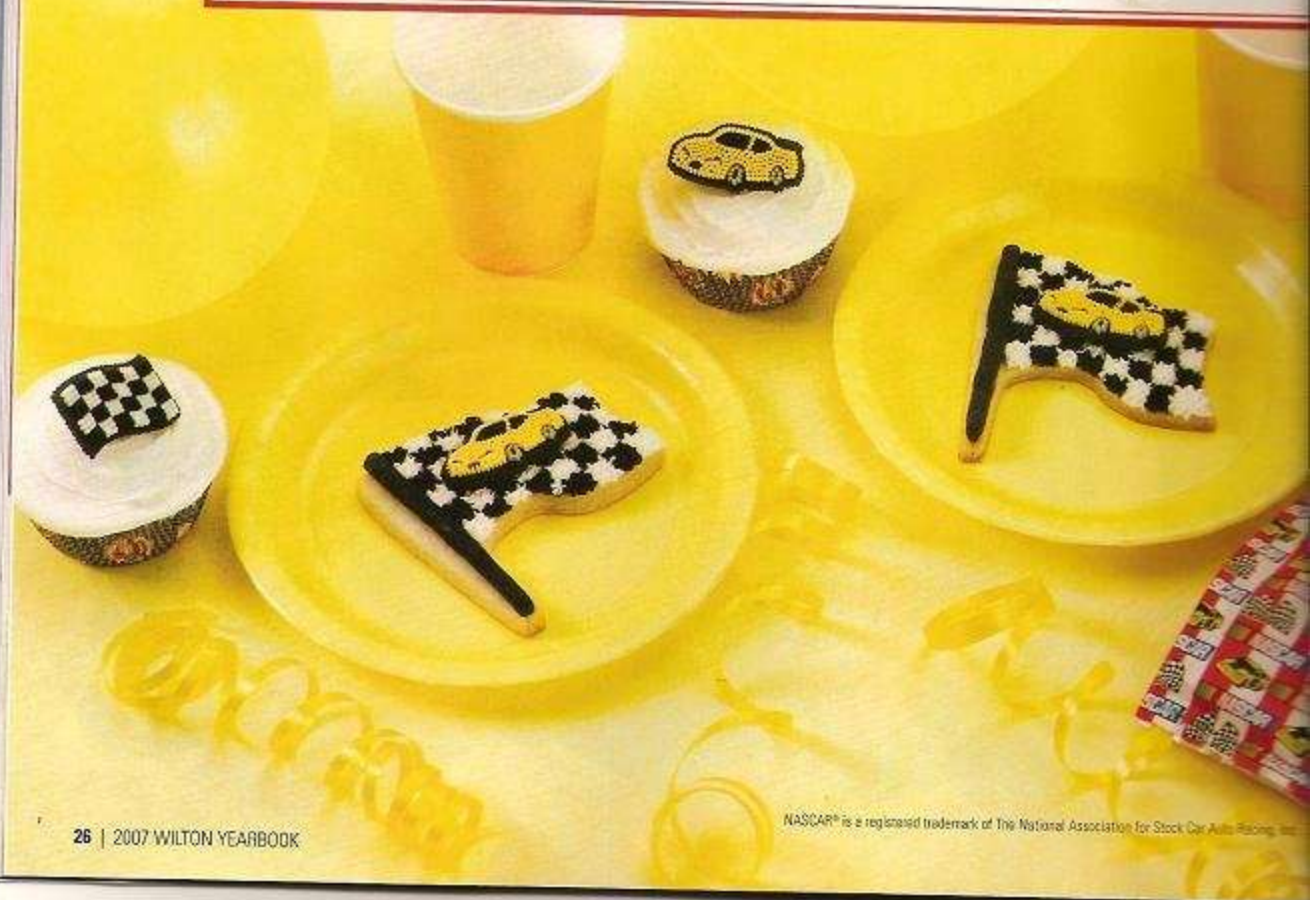
Tint cookie dough yellow. Roll out dough and trace sunray and sunglasses patterns. Use knife to cut 11 each large and small sunray cookies and 1 sunglasses cookie using knife. Bake and cool. Position soccer ball cake in center of foil-covered board. Trace mouth pattern with toothpick. Outline and pipe in with tip 4 (smooth with finger dipped in cornstarch). Build up nose and cheeks with tip 1A ball; cover cake with tip 18 stars. Decorate sunglasses cookie. Outline and pipe in lenses with tip 4 (smooth with finger dipped in cornstarch). Outline sunglasses frames with tip 12. Position on cake. Outline sunrays with tip 6; sprinkle outlines with orange sugar. Position sunray cookies around cake. Cake serves 12; each cookie serves 1.

*Combine Leaf Green with Lemon Yellow for green shade shown.

CELEBRATE WITH CELEBRITIES!

Having the right names at the party adds to the fun. Let the stars of NASCAR® drive your theme home—a thrilling racecar cake on a fondant victory flag board sets the pace, while fun cookies and cupcakes rev up the excitement. There's plenty of fast company for kids too! The powerful new look of *Superman*™ rules the world on our planet earth candy favors…while *Strawberry Shortcake*™ reigns supreme for girls on a princess birthday cake with a ruffled fondant gown. Sometimes impressing your guests is all about who you know.

Instructions for projects shown on these two pages are on page 28.



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Party at the Winner's Circle

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Tips: 1, 3, 16, 21, p. 140-141

Colors: Violet, Orange, Brown, Rose, p. 135

Fondant: White Ready-To-Use Rolled Fondant (66 oz.), Brush Set, p. 128; Rolling Pin, Roll & Cut Mat, p. 131; Square Cut-Outs™, p. 130

Recipe: Buttercream Icing, p. 114

Also: Cake Boards, Fanci-Foil Wrap, p. 225; Parchment Triangles, p. 138; 101 Cookie Cutters Set, p. 160; Piping Gel, p. 134; ½ in. thick foamcore board (24 x 20 in.), cornstarch

At least 1 day in advance: Prepare base board. Cut foamcore into a 21 x 17 in. oval; wrap with foil. Tint 28 oz. fondant black, 6 oz. red, 4 oz. blue; reserve 28 oz. white. Roll out all fondant ⅛ in. thick. Cut out message using alphabet cutters. Cut background squares using medium Cut-Out. Lightly brush board with Piping Gel and attach squares in checkerboard pattern. Attach message with damp brush; let dry.

Ice cake sides and background areas smooth. Pipe in window areas and headlights with tip 3 zigzags (smooth with finger dipped in cornstarch). Outline car, windows, headlights, hood, detailing, number and tires with tip 3. Pipe in bumper and side of car with tip 3 zigzags (smooth with finger dipped in cornstarch). Pipe in wheel wells, rims, hood racing stripes and window trim with tip 3 (smooth with finger dipped in cornstarch). Pipe in NASCAR logo background with tip 1; pipe NASCAR letters with tip 1 (smooth with finger dipped in cornstarch). Outline and pipe in tip 1 and 3 details on front bumper, tires and side panel. Add tip 3 stripe for spoiler. Cover car with tip 16 stars. Position cake on base board. Pipe tip 21 shell bottom border. Serves 12.

Driven By The Fans!

Pan: 8 x 2 in. Round, p. 148

Tips: 1, 10, 2, p. 140

Colors: Royal Blue, Lemon Yellow, Black, Brown, Orange, Copper (skin tone), p. 135

Product officially licensed by NASCAR®: Icing Decorations (2 pks.), Candle, p. 166

Recipes: Buttercream, Royal Icings, p. 114

Also: 12 in. Cake Circle, Fanci-Foil Wrap, p. 225; Parchment Triangles, p. 138; Fine Tip Primary Colors FoodWriter™ Edible Color Markers, p. 128, Meringue Powder, p. 134; waxed paper

In advance: Make 116 faces on waxed paper using royal icing thinned with water. Pipe dot faces ranging from ½ in. to ⅞ in. diameter; let dry overnight. Pipe tip 1 and 2 pull-out or swirl hair using full-strength royal icing; let dry. Draw facial features using black FoodWriter.

Ice 2-layer cake smooth and position on foil-wrapped cake board. Ice top of board smooth in gray buttercream. Pipe tip 10 band bottom border. Attach faces to cake sides with tip 1 dots of icing. Position candle on cake top; position icing decoration flags next to candle. Attach car icing decorations around base of cake with icing. Serves 20.

Pit Stop for Treats

Product officially licensed by NASCAR®: Baking Cups, Icing Decorations, p. 166

Pan: Standard Muffin, p. 149

Recipe: Buttercream Icing, p. 114

Also: Spatula, p. 138

Ice cupcakes smooth with spatula. Position icing decorations. Each serves 1.

Suited for Speed

Cookie: 101 Cookie Cutters Set, p. 160; Cookie Sheet, Cooling Grid, p. 161

Tips: 1, 3, p. 140

Colors:* Black, Royal Blue, Red-Red, Christmas Red, p. 135

Recipes: Color Flow Icing, Roll-Out Cookie, p. 114

Also: Color Flow Mix, p. 134; Parchment Triangles, p. 138; Rolling Pin, p. 131

Roll out dough. Cut cookies using large boy cutter from set; bake and cool. Outline and flow in suit and helmet areas using tip 3 and color flow (p. 124); let dry. Add trims using full-strength color flow. Pipe tip 3 stripes on helmet, waist and patch; print tip 1 number and name. Each serves 1.

*Combine Red-Red and Christmas Red for red shown.

Speedway Cookies

Cookie: 101 Cookie Cutters Set, p. 160; Cookie Sheet, Cooling Grid, p. 161

Tips: 8, 14, p. 140-141

Color: Black, p. 135

Product officially licensed by NASCAR®: Icing Decorations, Party Bags, p. 166

Recipes: Royal Icing, Roll-Out Cookie, p. 114

Also: Rolling Pin, p. 131; Meringue Powder, p. 134

Roll out dough. Cut cookies using flag cutter from set; bake and cool. Pipe tip 8 outline pole. Using tip 14, pipe stars in groups of 4 to create checkered pattern. Attach icing decoration. Let dry. Place cookies in party bags. Each serves 1.

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THE AMAZING SPIDER-MAN

Hang Around for Fun!

Pan: 8 x 2 in. Round, p. 148

Tips: 2, 3, 12, p. 140

Colors:* Leaf Green, Lemon Yellow, Black, p. 135

Recipe: Buttercream Icing, p. 114

Also: Cake Board, Fanci-Foil Wrap, p. 225; *Spider-Man*™ Candle, Icing Decorations, p. 171; Cake Dividing Set, p. 133

Ice 2-layer cake smooth. Divide into 8ths, marking at top edge. Mark center of each division 1¾ in. from top edge. Pipe tip 3 triple drop strings at division points, ¾, 1¼ and 1¾ in. deep; add tip 3 diagonal lines from center point. Edge top of cake with tip 3 outline. Pipe tip 12 ball bottom border; pipe spiders on alternating balls with tip 2 ball body, head and string legs. Print tip 3 message. Position candle and icing decorations. Serves 20.

*Combine Leaf Green and Lemon Yellow for green shade shown.

MARVEL

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◀ Web Visitors

Pan: Mini Loaf, p. 149

Candy: Candy Melts®† in White and Yellow (1 pk. each), p. 162; Garden Candy Colors Set, p. 163

Also: *Spider-Man*™ Icing Decorations, p. 171; Parchment Triangles, p. 138

Tint melted yellow candy with a small amount of green candy color to make lime green shade. Tint portions of melted white candy black and green using candy colors.

Make ¼ in. thick candy plaques (p. 124) in mini loaf cavities; unmold. Pipe webs using melted green candy in cut parchment bag; let set. Print name with melted black candy in cut parchment bag. Attach icing decoration with melted candy. Each serves 1.

†Brand confectionery coating.

▶ The Mighty Spidey!

[illegible] p. 171; Mini Loaf, p. 149

[illegible] p. 140-141

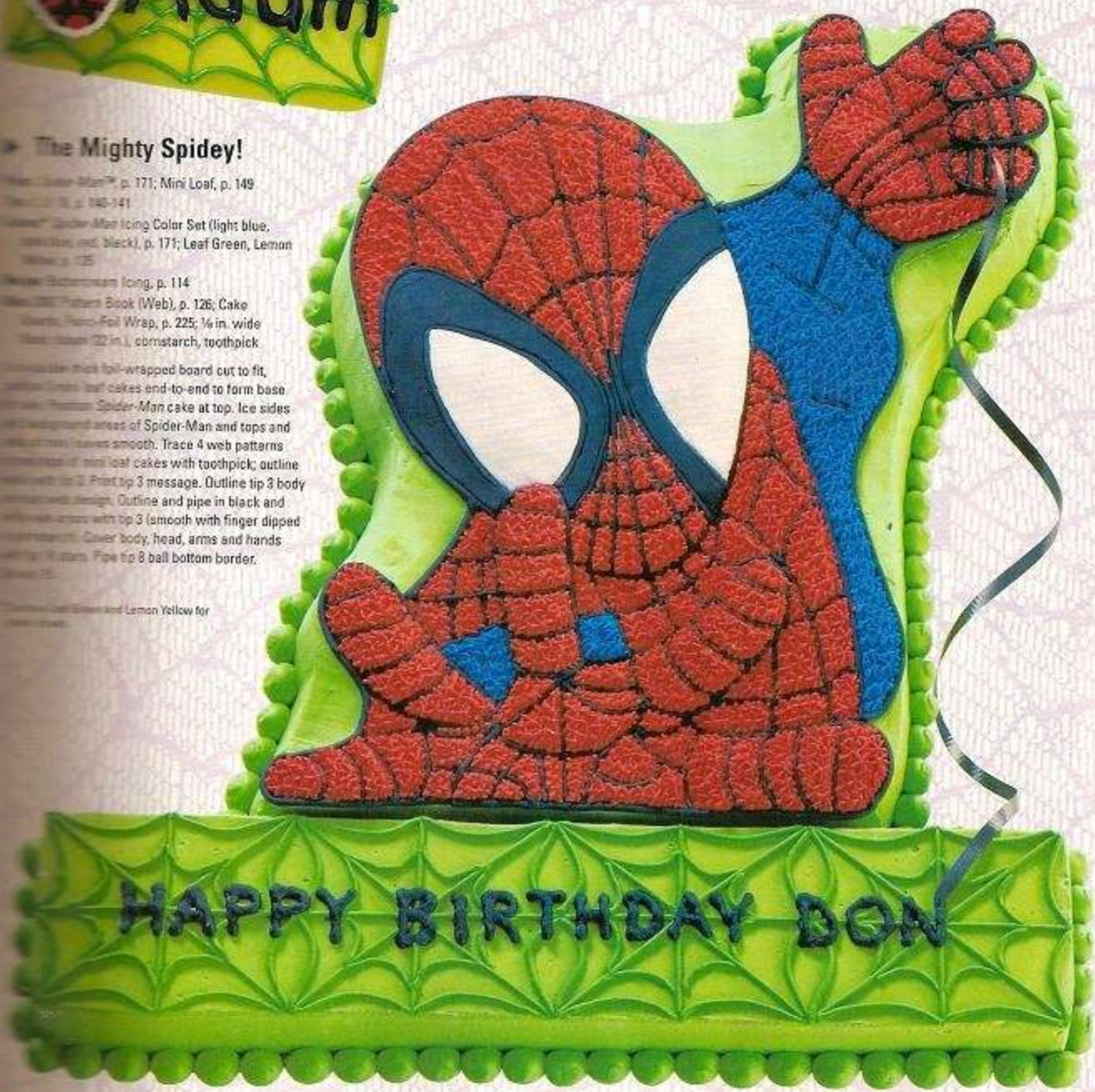
[illegible] Spider-Man Icing Color Set (light blue, [illegible] red, black), p. 171; Leaf Green, Lemon [illegible] p. 135

[illegible] Buttercream Icing, p. 114

[illegible] Pattern Book (Web), p. 126; Cake [illegible] Foil Wrap, p. 225; ⅛ in. wide [illegible] 22 in.); cornstarch, toothpick

[illegible] thick foil-wrapped board cut to fit, [illegible] leaf cakes end-to-end to form base [illegible] *Spider-Man* cake at top. Ice sides [illegible] background areas of Spider-Man and tops and [illegible] leaves smooth. Trace 4 web patterns [illegible] of mini loaf cakes with toothpick; outline [illegible] with tip 3. Print tip 3 message. Outline tip 3 body [illegible] web design. Outline and pipe in black and [illegible] areas with tip 3 (smooth with finger dipped [illegible]). Cover body, head, arms and hands [illegible]. Pipe tip 8 ball bottom border.

[illegible] Leaf Green and Lemon Yellow for [illegible]



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▲ Fast-Track Snack

Pan: Standard Muffin, p. 149
Recipe: Buttercream Icing, p. 114
Also: *Cars* Standard Baking Cups, Fun Pix®, p. 168

Ice cupcakes; insert Fun Pix. Each serves 1.

▶ Park Yourself Here!

Pan: Mini Loaf, p. 149
Also: Candy Melts®† in White, Blue, Red, Light Cocoa, Green (1 pk. each), p. 162; *Cars* Icing Decorations, p. 168; Parchment Triangles, Tapered Spatula, p. 138; toothpick

Lighten all candy colors (except white and red). For blue, mix equal amounts of blue and white. For brown ground, mix 32 light cocoa discs, 64 white discs and 3 red discs. For brown fissures, mix 10 each light cocoa and white discs.

To make candy plaques (p. 124), fill each pan cavity ¼ in. high; refrigerate until firm. Unmold and let come to room temperature. Lightly score ground outline with toothpick. Using melted candy in cut parchment bag, pipe in ground; smooth with spatula. Pipe fissures in ground, grass, clouds and name. Attach icing decorations with melted candy. Each serves 1.

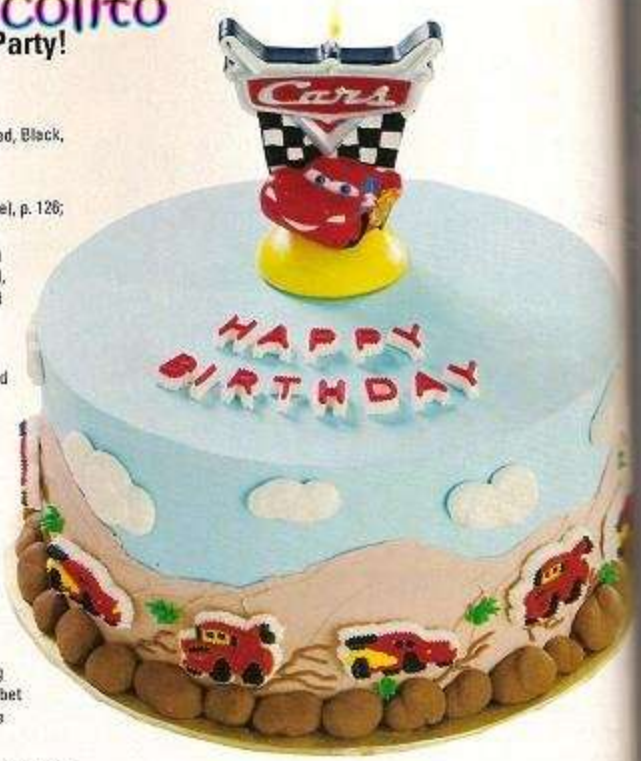
†Brand confectionery coating.

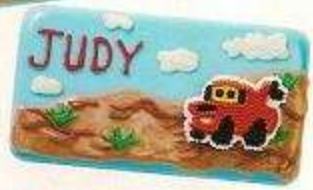
▶ Jump Start the Party!

Pan: 8 x 2 in. Round, p. 149
Tips: 1, 2, 9, p. 140
Colors:* Royal Blue, Brown, Red-Red, Black, Kelly Green, p. 135
Recipe: Buttercream Icing, p. 114
Also: 2007 Pattern Book (Landscape), p. 126; *Cars* Candle, Icing Decorations, p. 168; Alphabet/Numerals Icing Decorations, p. 184; Cake Board, Fanci-Foil Wrap, p. 225; Tapered Spatula, p. 138; waxed paper, toothpick, scissors

Ice 2-layer cake smooth. Trace and cut out pattern on waxed paper, long enough to wrap around cake. Position pattern on cake side. Trace top of landscape with toothpick and remove waxed paper. Ice landscape area smooth with tapered spatula. Pipe tip 9 ball bottom border; pipe balls sized for boulders. Attach icing decorations above boulders with dots of icing. Pipe tip 1 fissures on cake sides. Pipe tip 2 pull-out grass and tip 9 zigzag clouds. Position candle and alphabet icing decoration message on cake top. Serves 20.

*Combine Brown with Red-Red and a little Black for brown shown.





▼ Lightning Fast!

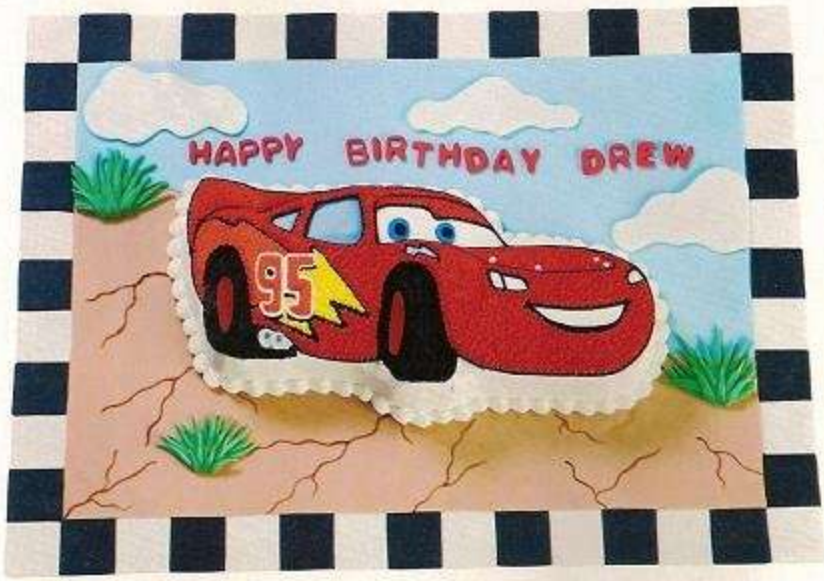
Pan: *Cars Lightning McQueen*, p. 168
Tips: 3, 16, 21, p. 140-141
Colors: *Cars* Icing Color Set (yellow, blue, red, black), p. 168; Brown, Kelly Green, p. 135
Fondant: White Ready-To-Use Rolled Fondant (48 oz.), Brush Set, p. 128; Rolling Pin, Roll & Cut Mat, p. 131; Square, Alphabet/Number, Oval Cut-Outs™, p. 130
Recipe: Buttercream Icing, p. 114
Also: 2007 Pattern Book (Landscape), p. 126; 13 x 19 in. Cake Board, Fanci-Foil Wrap, p. 225; Piping Gel, p. 134; 22½ x 16½ in. foamcore board (½ in. thick); cornstarch, scissors, fine artist brush, cellophane tape, knife, toothpick

One day in advance: Prepare fondant board. Wrap foamcore board with foil. Tint 9 oz. fondant black, 3 oz. red, 8 oz. blue, 8 oz. brown, 2 oz. green; reserve 9 oz. white. Roll out black and white fondant ⅛ in. thick. Using medium Cut-Out, cut black and white squares. Brush back with piping gel and attach around board. **Also:** For ground and sky, roll out brown and blue fondant ⅛ in. thick. Tape landscape patterns together and trace on brown fondant with toothpick; cut ground area using knife. For sky, reverse pattern and trace on blue fondant; cut out. Position ground and sky pieces on board; trim to fit and smooth edges together. Let dry overnight.

Ice cake sides, background areas, front windshield, side windows, and blue lightning bolt smooth. Using tip 3, outline car details and number; add dot rivets on hood. Pipe in eyes with tip 3 (smooth with finger dipped in cornstarch); add tip 3 dot pupils. Cover tires with tip 16 lines. Cover car, lightning bolt and number with tip 16 stars. Add tip 3 muffler. Pipe tip 21 shell bottom border.

Position cake on fondant-covered board. Using fine artist brush and brown icing color, paint fissures in ground. Make shrubs. Roll out green fondant ⅛ in. thick. Cut two large ovals for each shrub. On each oval, using scissors or a small sharp knife, cut tapered triangles from the top horizontal edge; reserve the cut out pieces to use as additional shrub spikes. Fan out spikes. Stack the two shrubs, inserting reserved cut out spikes in between to add dimension. Attach with damp brush.

Roll out white fondant ⅛ in. thick. Cut free form clouds; attach with damp brush. Roll out red fondant ⅛ in. thick; cut message using Cut-Outs and attach with damp brush. Serves 12.



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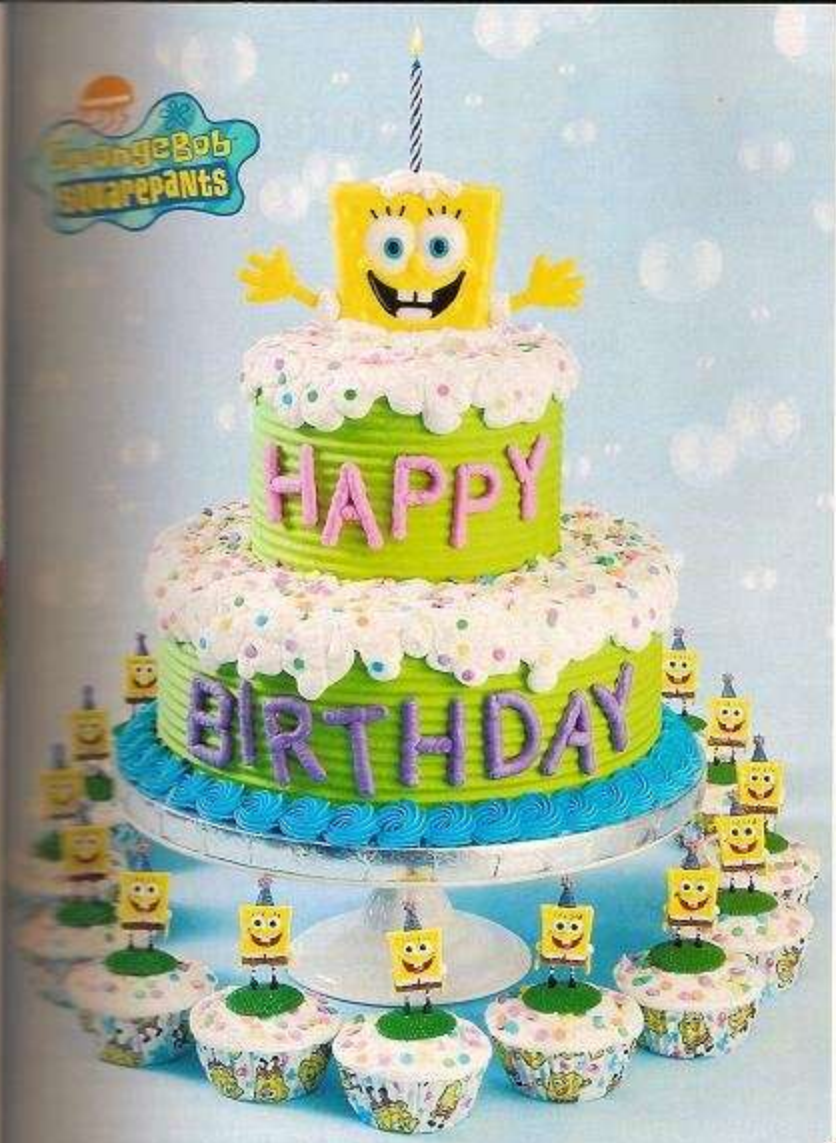

◀ *SpongeBob* Above Sea Level

Pans: *SpongeBob SquarePants*™ Mini Treats, p. 176; 6, 10 x 2 in. Round, p. 148; Standard Muffin, p. 149

Tips: 6, 12, 21, 115, p. 140-141

Colors:* Leaf Green, Lemon Yellow, Rose, Violet, Royal Blue, p. 135

Candy: Candy Melts®† in Yellow and White (1 pk. each), p. 162; Primary, Garden Candy Color Sets, Decorator Brush Set, p. 163; 6 in. Lollipop Sticks, p. 165

Recipe: Buttercream Icing, p. 114

Also: 2007 Pattern Book (Right & Left Hands), p. 126; *SpongeBob SquarePants* Party Toppers (3 pks.), Standard Baking Cups, p. 176; Flowerful Medley Sprinkle Decorations, p. 136; Decorating Comb, p. 133; Assorted Celebration Candles, p. 187; Wooden Dowel Rods, p. 224; Parchment Triangles, p. 138; Ceramic Pedestal Cake Stand, p. 222; 12 in. Round Silver Cake Base, p. 225; mini marshmallows, waxed paper, paring knife

In advance: Tint small portions of melted white candy black and blue. Make cake top candy plaque (p. 124) in Mini Treats Pan. Refrigerate until firm. For arms, cut a lollipop stick in half; dip in melted yellow candy. Let dry on waxed paper; dip and dry again. Cover hand patterns with waxed paper. Outline and pipe in with melted candy in cut parchment bag; refrigerate until firm. Attach hands to arms with melted candy; let set. With melted candy, attach arms to back of plaque, leaving 1½ in. extending. For arm supports, cut 2 marshmallows to ½ in. thick; cut a slit in side and wrap around arms. Attach 6 in. lollipop stick to back, leaving 4 in. extending at bottom to insert in cake. Let set.

Prepare 2-layer cakes for stacked construction (p. 112) and stack cakes. Ice cake smooth, sides ½ in. thick. Comb sides with wide-tooth edge of decorating comb. Pipe tip 12 icing drips on cake tops and down sides; add confetti sprinkles. On 10 in. cake, pipe tip 21 rosette bottom border. Insert candy plaque; pipe tip 115 leaf "icing bursts" around plaque. Pipe tip 12 icing drips on plaque top; insert candle. Print tip 6 message. Ice smooth 18 cupcakes; add confetti sprinkles. Position toppers. Position cake and cupcakes. Cake serves 40; each cupcake serves 1.

*Combine Leaf Green and Lemon Yellow for green shown. Combine Violet and Rose for violet shown.

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▶ Spinning 360° with *SpongeBob*

Pan: *SpongeBob SquarePants*™, p. 176

Tips: 2, 16, p. 140-141

Colors:* *SpongeBob SquarePants* Icing Color Set (yellow, red, blue, brown), p. 176; Black, Kelly Green, Moss Green, p. 135

Recipes: Buttercream, Royal Icings, Roll-Out Cookie, p. 114

Also: 2007 Pattern Book (Skateboard, Right & Left Hands), p. 126; Cookie Sheet, Cooling Grid, p. 149; Cake Board, Fanci-Foil Wrap, p. 225; Yellow Candy Melts®† (1 pk.), p. 162; Decorator Brush Set, p. 163; 6 in. Cookie Treat Sticks, p. 161; Meringue Powder, p. 134; Parchment Triangles, Angled Spatula, p. 138; Rolling Pin, p. 131; paring knife, cornstarch, toothpick, waxed paper

In advance: Make skateboard cookie. Roll out dough, trace pattern with toothpick and cut out cookie with paring knife. Bake and cool. Ice smooth with royal icing. Pipe in tip 3 strips, wheels and axles; let dry. **Also:** Make arms. Brush a 4 in. area of 2 cookie treat sticks with melted yellow candy; let set. Pipe tip 3 elbow pads (pat smooth with finger dipped in cornstarch). Make hands. Cover patterns with waxed paper; outline and fill in with melted candy in cut parchment bags; let set. Attach hands to arms with melted candy; let set.

On cake, trim off arms, hands, knees and left sleeve; trim portion of mouth in tongue area. Ice cake sides and background areas smooth in buttercream. Pipe in sleeves, building up for dimension; build knees with a bent shape. Pipe in spots with tip 3 (pat smooth with finger dipped in cornstarch). Outline body, facial features, helmet, clothing with tip 3. Pipe in whites of eyes, mouth, tongue, teeth and tie with tip 3 (build up tongue, pat smooth). Add tip 3 dot irises and pupils (pat smooth). Cover SpongeBob with tip 16 stars. Pipe tip 3 outline eyelashes and belt. Pipe tip 16 shell bottom border. Attach skateboard to cake with buttercream. Insert arms, leaving 4 in. extended. Pipe in tip 3 gloves and knee pads (pat smooth). Pipe in tip 3 strap. Cake serves 12; cookie serves 1.

*Combine Kelly Green with *SpongeBob SquarePants* Yellow for green spot areas. Combine Kelly Green and Moss Green for green outline areas.

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▼ Funshine Bear™ Rides the Waves

Pans: *Care Bears*™, p. 172; 16 x 2 in. Round, p. 148

Tips: 3, 12, 21, p. 140-141

Colors:* Royal Blue, Leaf Green, Lemon Yellow, Brown, Orange, Rose, p. 135

Candy: Candy Melts®† in Yellow (2 pks.), White and Dark Cocoa (1 pk. each), p. 162; Primary, Garden Candy Color Sets, p. 163

Fondant: White Ready-To-Use Rolled Fondant (48 oz.), Brush Set, p. 128; Leaf, Flower, Round Cut-Outs™, p. 130; Rolling Pin, Roll & Cut Mat, p. 131; Cutter/Embosser, p. 129

Recipe: Buttercream Icing, p. 114

Also: 2007 Pattern Book (Sunglasses, Wave, Surfboard), p. 126; Fine Tip Primary FoodWriter™ Edible Color Markers, p. 128; Gum-Tex™, p. 131; Parchment Triangles, Disposable Decorating Bags, p. 138; Cake Boards, Fanci-Foil Wrap, p. 225; 2 in. high craft block, waxed paper, cornstarch, warming tray

In advance: Make fondant surfboard, wave, sunglass frames, lenses, flowers and leaves. Add 2 teaspoons of Gum-Tex to 24 oz. fondant. Tint 8 oz. of fondant mixture green, 18 oz. blue, 2 in. balls orange and brown, 1 in. balls rose and yellow; reserve remainder white. Roll out fondant ⅛ in. thick. Using patterns and straight-edge wheel of Cutter/Embosser, cut surfboard, wave, sunglass frames and lenses. Attach lenses to frames with damp brush. Cut 1 orange and 1 rose flower using large Cut-Out; cut 1 orange and 1 yellow flower using medium Cut-Out. Cut white large flower centers using wide end of tip 12; cut white medium flower centers using narrow end of tip 12. Attach centers to flowers with damp brush. Cut 5 leaves using large Cut-Out. Let all fondant pieces dry on waxed paper-covered boards dusted with cornstarch. **Also:** Make Funshine Bear candy plaque (p. 124).

Bake and cool 1-layer round cake. Cut in half to form semi-circle; reserve remaining half for later use. Ice cake smooth. Pipe tip 21 shell bottom border. Draw motion lines on wave and detail line on surfboard with FoodWriter. Position wave on cake. Attach surfboard, flowers and leaves to cake with buttercream. Attach sunglasses to candy plaque with melted candy; position plaque on cake, supporting with foil-wrapped craft block. Print tip 3 message. Serves 20.

*Combine Leaf Green with a small amount of Lemon Yellow for green fondant color shown.

†Brand confectionery coating.

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AMERICAN GREETINGS

▲ Nap Snacks!

Pan: Standard Muffin, p. 149

Tips: 2, 3, 8, 12, p. 140-141

Colors:* Care Bears™ Icing Color Set (Teal, Blue, Yellow), p. 172; Red-Red, Rose, Violet, p. 135

Recipe: Buttercream, Royal Icings, p. 114

Also: White Ready-To-Use Rolled Fondant (24 oz.), p. 128; Care Bears Icing Decorations, Baking Cups, p. 172; Tapered Spatula, p. 138; Meringue Powder, p. 134; ruler, paring knife, waxed paper

One day in advance: Figure pipe bears (p. 119) on waxed paper using royal icing and tips 12, 8, 3, and 2. Let dry overnight.

Ice cupcakes smooth in buttercream. For blanket, tint fondant yellow. Roll out ⅛ in. thick; cut into 2¼ in. x 1¾ in. rectangle. Position blanket on cupcake. Attach bears with dots of royal icing. Each serves 1.

*Combine Teal and Blue for teal shown. Combine Rose with a little Yellow for rose shown. Combine Violet and Rose for violet shown.

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Strawberry Reigns Supreme

[illegible] *Strawberry Shortcake*™, p. 173; [illegible] Heart, p. 148

[illegible] 3, 16, 233, 349, p. 140-141

[illegible] *Strawberry Shortcake* Color Set (red, [illegible] p. 173; Rose, Violet, Royal Blue, [illegible] p. 135

[illegible] White Ready-To-Use Rolled Fondant (48 oz.), [illegible] Set, p. 126; Rolling Pin, Roll & Cut Mat, p. 131; [illegible] Embosser, p. 129

[illegible] Buttercream Icing, p. 114; Thinned Fondant [illegible], p. 115

[illegible] Pattern Book (Right Hand, Left Hand, Wand [illegible] Bow Clip, Diamond, Dress Bow Flower, Side [illegible] Top Dress Overlay Sections, Dress Flower [illegible]), p. 126; White Cake Sparkles™, p. 136; [illegible] Dowel Rods, p. 224; 8 in. Lollipop Sticks, [illegible] Cake Boards, Fanci-Foil Wrap, p. 225; tea [illegible], large marshmallows, cornstarch, ruler, [illegible] knife, toothpick.

[illegible]: Make fondant wand top, bow clip, diamonds, [illegible] flower and hands. Tint a 2½ in. ball of fondant [illegible], a 2 in. ball blue and 18 oz. rose. Roll out blue [illegible] ⅛ in. thick, rose fondant ⅜ in. thick. Using patterns [illegible], cut two each blue wand top/bow clip and rose [illegible] pieces. Attach diamonds to wand top and bow clip [illegible] damp brush. Thin portions of rose and blue fondant to [illegible] consistency with a little water. Using tip 2, outline [illegible] diamond, outline and pipe in sparkle lines above [illegible]. Lightly brush wand top and bow clip with water; [illegible] with Cake Sparkles grated through tea strainer. For [illegible], wrap blue fondant around lollipop stick, attaching [illegible] damp brush. Attach wand top with adhesive; let dry. [illegible] small ball of blue fondant and insert on bottom of [illegible]. Cut blue dress bow flower using pattern. For hands, [illegible] ¾ in. thick; cut out right and left [illegible] using patterns and knife. Wrap right hand around [illegible], attaching with damp brush. Slightly bend [illegible] in center. Let all pieces dry on cornstarch-[illegible].

[illegible] arms and hands off *Strawberry Shortcake*. Turn 1-layer [illegible] cake point up; trim 2 in. off point and 1 in. at curves of [illegible]. Position heart cake against bottom of *Strawberry* [illegible] ice cake sides, hat band, hat bow and dress [illegible] smooth in buttercream. Tint 12 oz. fondant violet; roll [illegible] thick. Using inside of *Strawberry Shortcake* pan as [illegible], cut fondant strip for hatband; cut wavy top edge. [illegible] remaining violet fondant. Position hat band. Outline [illegible] hat band and hat bow with tip 3. Outline eyes, nose and [illegible] with tip 3; pipe in with tip 2 (smooth with finger dipped in cornstarch). Pipe tip 2 outline irises and dot pupils; add [illegible] highlights. Add tip 2 outline teeth, eyelashes [illegible] tongue. Cover hat and face with tip 16 stars. Pipe [illegible] pull-out star hair. For dress overlay, roll out reserved [illegible] ¼ in. thick; cut side and top overlay sections [illegible] patterns (reverse side pattern to make right and left [illegible] overlay). Position on cake. For skirt ruffles, cut 1 in. [illegible] fondant strips, twice as long as the area to be covered. [illegible] need 11 strips to cover heart cake from bottom to [illegible] measure width in 1 in. sections toward top. Pinch [illegible] of strip together to form loose ruffles. Position on heart cake, overlapping strips. Trace dress flower embroidery patterns with toothpick; pipe flowers, outline stars and circles with tip 1. For each arm, cover a 3½ in. area at end of dowel rod with violet fondant; mark and pipe embroidery as above. Insert in cake sides at area where 2 cakes meet. For fur collar, shape 2 logs of white fondant, 1½ in. x 6 in. long. Taper 1 end of each strip to ¾ in. diameter; attach over shoulders with damp brush so that tapered ends meet. Cover collar with tip 233 pull-out fur. For cuffs, roll out white fondant ⅛ in. thick; cut 2 strips, 1 x 2 in. Wrap around end of arms, attaching with damp brush. Cover with tip 233 pull-out fur.

For dress bow, roll out rose fondant ⅛ in. thick. Cut a ½ x 6 in. long strip for waist; attach with damp brush. For bow loops, cut 1 x 2½ in. long strips; fold ends together to form loops and attach with damp brush. For streamers, cut two ½ x 5 in. long strips; attach with damp brush. Attach dress bow flower. In buttercream, pipe tip 8 strawberry shapes on hat (pat smooth with finger dipped in cornstarch). Add tip 1 dot seeds and tip 349 pull-out leaves. Attach clip to hat bow with icing. Place a ball of fondant in arm openings; insert hands into arms. Position large marshmallow under wand top for support. Serves 24.

*Combine *Strawberry Shortcake* Red with Red-Red for red shown. Combine Brown with Red-Red for brown shown in irises. Combine Violet with Rose for violet shown.

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▶ Mighty World Hero

Pan: Mini Ball, p. 154

Color: Royal Blue, p. 135

Candy: White Candy Melts®†, p. 162; Primary, Garden Candy Color Sets, p. 163

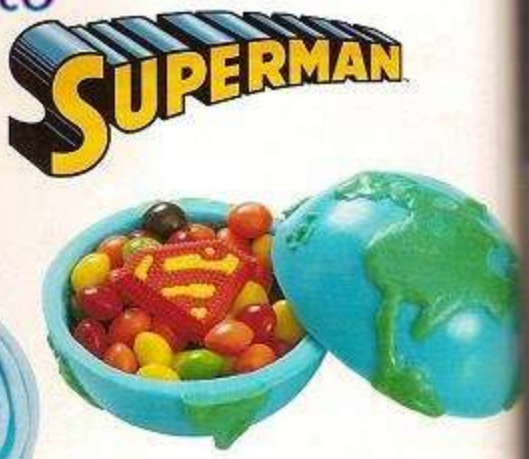
Fondant: White Ready-To-Use Rolled Fondant (24 oz.), p. 128; Rolling Pin, Roll & Cut Mat, p. 131

Also: *Superman*™ Party Topper, *Superman* Icing Decorations, p. 167; Fine Tip Primary Colors FoodWriter™ Edible Color Markers, p. 128; Parchment Triangles, p. 138; toothpicks, wooden skewers, craft knife, map of continents for reference, candy-coated fruit dots

Tint ¾ of candy blue, tint remainder green using candy colors. For each globe, make 2 blue candy shells in mini ball pan (p. 123); unmold. Fill globe with candy and icing decoration; close halves, attaching with melted candy. Using map for reference, mark continents on globe with toothpick. Outline and pipe in continents using melted candy in cut parchment bag; let set.

Make fondant motion lines strip (p. 120). Attach tapered end at top of globe with melted candy; wind around toward back of globe and attach other end. Mark blue color between folds with FoodWriter. Attach *Superman* topper with melted candy; let set. Each treat serves 1.

†Brand confectionery coating.



▼ Skywriting *Superman*

Pans: *Superman*™, p. 167; 18 x 3 in. Half Round, p. 147

Tips: 1, 3, 6, 16, 21, p. 140-141

Colors:* *Superman* Icing Color Set (blue, yellow, red, skin tone), p. 167; Royal Blue, Lemon Yellow, Golden Yellow, Black, p. 135

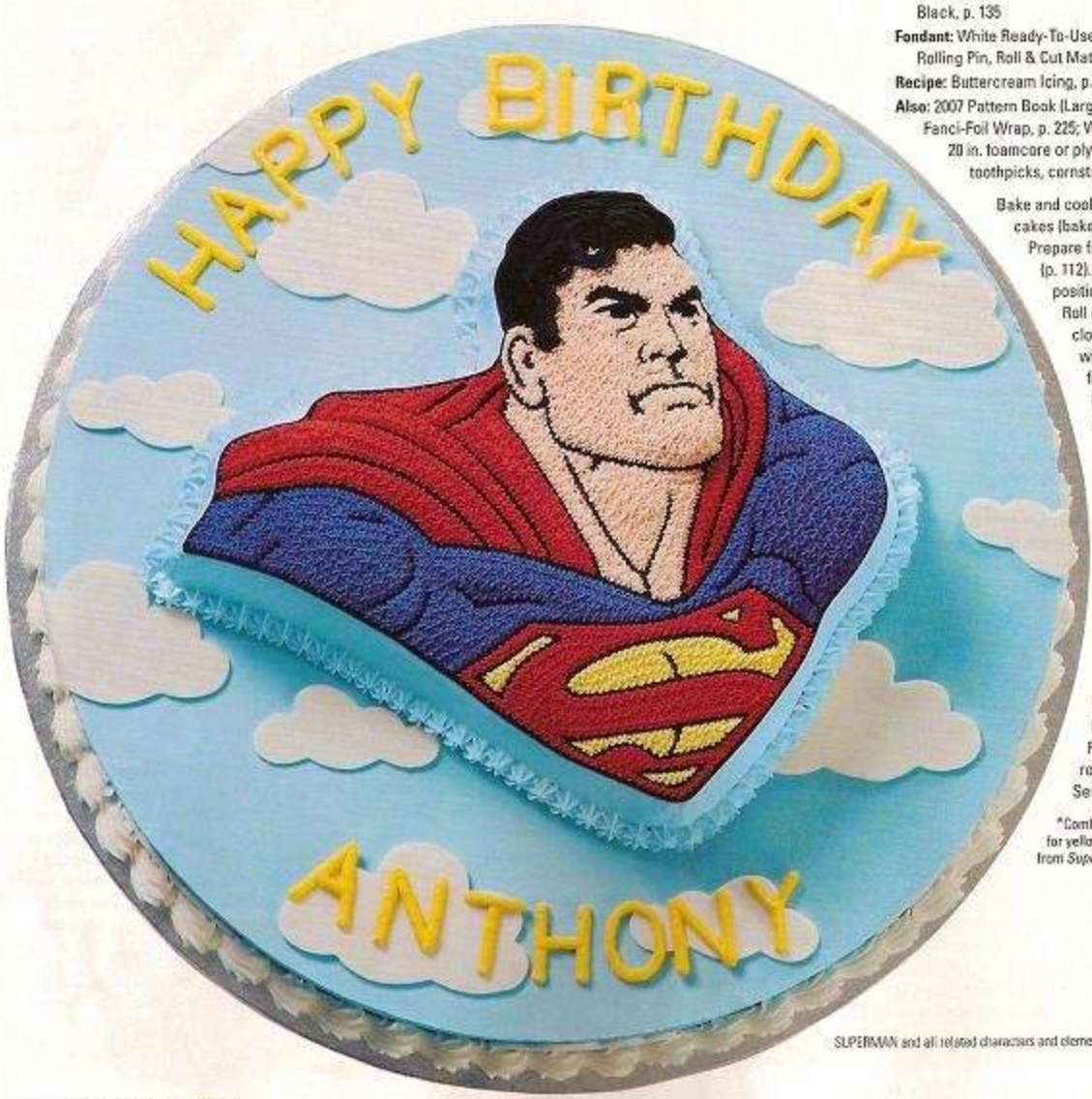
Fondant: White Ready-To-Use Rolled Fondant (24 oz.), p. 128; Rolling Pin, Roll & Cut Mat, p. 131

Recipe: Buttercream Icing, p. 114

Also: 2007 Pattern Book (Large Cloud, Small Cloud), p. 126; Fanci-Foil Wrap, p. 225; Wooden Dowel Rods, p. 224; 20 in. foamcore or plywood board, paring knife, toothpicks, cornstarch

Bake and cool *Superman* and 1-layer 18 in. cakes (bake 2 half-round cakes, 2 in. high). Prepare for stacked construction (p. 112). Ice 18 in. cake smooth and position on 20 in. foil-wrapped board. Roll out fondant ⅛ in. thick. Trace cloud patterns with toothpick; cut with paring knife. Position fondant clouds on cake top. For *Superman* cake, ice sides smooth. Outline and pipe-in eyebrows with tip 1 (smooth with finger dipped in cornstarch). Outline nose and under eyes with tip 1. Outline mouth, chin, ear, neck, cape, suit and insignia with tip 3. Pipe in around eyes and under eyebrows with tip 1 (smooth with finger dipped in cornstarch). Cover face, ears, neck, cape, suit and insignia with tip 16 stars. Pipe tip 16 pull-out star hair. Pipe tip 21 shell bottom border. Position *Superman* cake on round cake. Print tip 6 message. Serves 122.

*Combine Lemon Yellow and Golden Yellow for yellow used on message. Use Yellow from *Superman* Icing Color Set for shield.



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▲ Power Surge!

Pan: 10 x 2 in. Round, p. 148

Tips: 3, 4, 21, p. 140-141

Colors: Royal Blue, Red-Red,Orange, Lemon Yellow, Leaf Green, p. 135

Recipes: Buttercream Icing, Color Flow Icing (4 recipes), p. 114

Also: 2007 Pattern Book (Starburst), p. 126; Color Flow Mix, p. 134; *Superman*™ Candle, p. 167; Parchment Triangles, p. 138; Cake Boards, Fanci Foil Wrap, p. 225; fine water mister, ½ in. wide artist soft paintbrush (new), craft knife, waxed paper, sugar cubes

Four to five days in advance: Make color flow starburst (p. 124); make extra to allow for breakage. Let dry for 72 hours.

Ice 2-layer cake smooth in buttercream (bake two 1½ in. layers to create 3 in. high cake). Pipe tip 21 star bottom border. Carefully position plaque on cake, propping with sugar cubes if necessary. Position candle. Serves 28.

▼ Cupcake Bursts

Pan: Standard Muffin, p. 149

Tip: 12, p. 140

Colors:* Golden Yellow, Lemon Yellow, Royal Blue, p. 135

Candy: White Candy Melts®†, p. 162; Primary Candy Colors Set, p. 163

Recipe: Buttercream Icing, p. 114

Also: *Superman*™ Baking Cups, Icing Decorations, p. 167; Parchment Triangles, p. 138; Cake Board, p. 225; waxed paper

In advance: Make candy burst lines for cupcakes. Tint portions of melted candy blue and yellow using candy colors. Using melted candy in cut parchment bag, pipe nine 2 in. lines for each cupcake on waxed paper-covered board. Refrigerate until firm.

Cover cupcakes with tip 12 balls in buttercream. Insert candy lines in top edge of cupcakes; position icing decoration. Each serves 1.

*Combine Golden Yellow and Lemon Yellow for yellow shown.

▲ Cookie Calling Cards

Cookie Sheet, Cooling Grid, p. 161; Circle Cutter, p. 158; Cookie Spatula, p. 161

Royal Blue, p. 135

Buttercream Icing, Roll-Out Cookie, p. 114

Superman™ Icing Decorations, Treat Bags, Rolling Pin, p. 131; Spatula, p. 138

dough. Cut cookies; bake and cool. Ice position icing decorations on top. Place in Each serves 1.

regalo Caracolito

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◀ *Dora* Kicks Into High Gear!

Pans: *Dora the Explorer*™, p. 177; Mini Ball, p. 154

Tips: 3, 5, 16, 21, p. 140-141

Colors:* *Dora the Explorer* Icing Color Set (pink, brown, skin tone), p. 177; Orange, Royal Blue, Sky Blue, Red-Red, Black, Lemon Yellow, p. 135

Recipe: Buttercream Icing, p. 114

Also: 2007 Pattern Book (Small and Large Soccer Ball Hexagons), p. 126; Cake Boards, Fanci-Foil Wrap, p. 225; toothpicks, cornstarch

Trim off backpack area on *Dora* cake. Ice cake sides and background areas smooth. Outline hair, body, facial features, clothes and shoes with tip 3. Pipe in whites of eyes, irises, pupils and highlights with tip 3 (smooth with finger dipped in cornstarch). Pipe in mouth and tongue with tip 5 (smooth with finger dipped in cornstarch). Pipe in bracelet, number, shoe ties and soles with tip 3 (smooth with finger dipped in cornstarch). Cover face, hair, clothes, body and shoes with tip 16 stars. Pipe tip 21 shell bottom border.

Lightly ice mini ball cake. Trace large and small hexagon patterns with toothpick. Cover ball with tip 16 stars. Position ball next to *Dora* cake. Serves 13.

*Combine Royal Blue with Sky Blue for blue shown. Combine *Dora* Brown with Black and a little Red-Red for hair. Combine *Dora* Brown with Lemon Yellow for shirt outline. Combine Orange with Red-Red for tongue.

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▶ *Elmo*'s Been Wrapping

Pans: *Elmo* Face, p. 177; 16 x 2 in. Round, p. 149

Tips: 5, 16, p. 140-141

Colors: Black, No-Taste Red, Orange, Violet, Rose, Royal Blue, Leaf Green, Lemon Yellow, Golden Yellow, p. 135

Fondant: White Ready-To-Use Rolled Fondant (24 oz.), Brush Set, p. 128; Round Cut-Outs™, p. 130; Rolling Pin, Roll & Cut Mat, p. 131

Recipe: Buttercream Icing, p. 114

Also: 2007 Pattern Book (Party Hat), p. 126; Wooden Dowel Rods, p. 224; Flowerful Medley Sprinkle Decorations, p. 136; Gum-Tex™, p. 131; Cake Board, Fanci-Foil Wrap, p. 225; 18 in. triple-thick cardboard circle or ½ in. thick foamcore board; cornstarch, paring knife, waxed paper, toothpick, ruler

In advance: Make fondant party hat. Tint 4 oz. of fondant yellow; combine with ¼ teaspoon Gum-Tex. Roll out ⅛ in. thick. Trace pattern with toothpick; cut hat with knife. Let dry on cornstarch-dusted board. Reserve remaining fondant for gift packages.

Ice 1-layer round cake smooth and prepare for stacked construction (p. 112). Position on cardboard base wrapped with foil. Tint portions of fondant in all colors except black; roll out ⅛ in. thick. Using craft knife, cut various size gifts from 1½ in. squares to 2½ x 1¼ in. rectangles. Position gifts on cake sides. Cut ⅛ to ¼ in. wide strips for ribbons and star-shaped bows; roll ⅜ in. balls, flatten and shape into teardrops for round bows. Attach bows and ribbons to gifts with damp brush. For party hat, cut ½ in. wide violet strips for stripes; cut various color circles using smallest Cut-Out. Attach stripes and circles with damp brush. Position *Elmo* cake on foil-covered board cut to fit. Ice smooth eyes, mouth and nose (smooth with finger dipped in cornstarch). Cover face with tip 16 stars. Position *Elmo* on round cake. Insert dowel rod in top side of round cake to support party hat. Position party hat. Print tip 5 message. Add confetti sprinkles on round cake top. Serves 50.

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SCOOBY-DOO!

◄ Scoop-Happy *Scooby*

Pan: Standard Muffin, p. 149

Candy: White Candy Melts®† (3 pks.), p. 162; Primary, Garden Candy Color Sets, Decorator Brush Set, p. 163

Also: White Standard Baking Cups, p. 184; Rainbow Nonpareils Sprinkle Decorations, p. 136; *Scooby-Doo!* Party Toppers, p. 175; Parchment Triangles, p. 138; ice cream scoop

Tint 1 pk. each of white candy pink, blue and yellow using candy colors (3 pks. will make approximately 15 treats). Make candy shells in baking cups (p. 123). For solid bases, fill baking cups ½ in. deep with melted candy; refrigerate until firm. Carefully peel baking cups from candy shells and bases; attach bases to shells with melted candy; let set. Using melted candy in cut parchment bag, pipe beads along seam; refrigerate until firm. Fill cups with ice cream; sprinkle with nonpareils. Position topper. Each serves 1.

†Brand confectionery coating.

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► *Scooby's* Road Food

[illegible] *Scooby-Doo!*™, p. 175; Hexagon Set (12 x 2 in. used), p. 148

[illegible] p. 140-141

[illegible] *Scooby-Doo!* Icing Color Set (brown, yellow, black, teal), p. 175; Christmas Red, [illegible] Peach, Orange, Violet, Rose, Kelly Green, Leaf Green, Lemon Yellow, p. 135

[illegible] Buttercream Icing, p. 114

[illegible] Pattern Book (Mystery Van Bumper, Ice Cream, Tires), p. 126; Cake Boards, [illegible] Foil Wrap, p. 225; 4 in. Lollipop Sticks, p. 165; Tapered Spatula, p. 138; Rainbow Nonpareils Sprinkle Decorations, p. 136; candy cherry, cornstarch, toothpick, [illegible] tape, 20 x 24 in. foamcore board (½ in. thick)

[illegible] *Scooby-Doo!* and 1-layer hexagon cakes. Trim 1 in. off bottom edge [illegible] cake. Cut foamcore board to fit cakes and wrap with foil; position [illegible] cake sides, top of hexagon, and hamburger area of *Scooby-Doo!* [illegible] smooth. Trace bumper pattern on hexagon with toothpick. Mark [illegible] frame, measuring ⅛ in. wide at top and ⅜ in. wide at sides and [illegible] Outline hexagon with tip 3; fill in with tip 16 stars. Print tip 4 message. [illegible] tip 21 shell bottom border.

[illegible] cake, trace ice cream pattern on cake top. Outline face, ears, [illegible] paws, collar and tag with tip 3. Pipe in eyes, inside ears, nose, [illegible] tongue and tag with tip 3 (smooth with finger dipped in cornstarch). Add [illegible] pupils and outline eyebrows. Cover *Scooby-Doo!* and collar with tip 16 [illegible] Overpipe tag and link with tip 3; print tip 3 initials. Pipe in ice cream bowl with [illegible] (smooth with finger dipped in cornstarch). Add tip 3 lines. Starting with bottom [illegible] pipe in ice cream with tip 8; shape with spatula. Overpipe bottom edge of each [illegible] with tip 6, smooth. Pipe tip 6 swirls for whipped cream. Sprinkle with nonpareils; [illegible] candy cherry. Trace tire patterns on cake board; cut 2 tires and wrap with [illegible] lollipop sticks with tape and ice smooth. Insert in bottom side of cake.

[illegible] Leaf Green with Lemon Yellow for green shown.

◀ *Pooh* is Prepared to Party!

Pan: *Pooh*, p. 170

Tips: 3, 8, 16, 21, p.140-141

Colors: *Pooh* Icing Color Set (*Pooh* gold, red, black), p. 170

Fondant: Fondant Multi Packs in Primary and Neon Colors (1 pk. each), Brush Set, p. 128; Cutter/ Embosser, p. 129; Rolling Pin, Roll & Cut Mat, p. 131

Recipe: Buttercream Icing, p. 114

Also: 101 Cookie Cutters Set, p. 160; 4 in. Lollipop Sticks, p. 165; Gum-Tex™, p. 131; Cake Boards, Fanci-Foil Wrap, p. 225; curling ribbon in red, blue, green (8 in. each); cornstarch, scissors, waxed paper

In advance: Make fondant balloons, hat and gifts; let dry on cornstarch-dusted surface. Add ¼ teaspoon Gum-Tex to each 4 oz. package of fondant except pink. Roll out each color ⅛ in. thick. Cut 3 balloons using medium round cutter from set. Pipe tip 3 outline highlight. For hat, using straight-edge wheel of Cutter/Embosser, cut triangle 3½ x 1½ in. wide at base. Cut polka dots using narrow end of tip 8; attach to hat with damp brush. For pompom, cut a 5 x ½ in. fondant strip; cut fringed edge with scissors. Roll strip, pinching together at bottom to form pompom; attach to top of hat with damp brush. For base of hat, cut 3 strips 2 x ½ in.; cut fringed edge with scissors. Roll strips into separate pompoms; attach to hat with damp brush. For gifts, cut two 2½ in. squares and three 2½ x 3½ in. rectangles. For gift ribbons, cut ¼ in. wide fondant strips to fit; attach with damp brush. For bow loops, cut fondant strips ¼ x 2¾ in. long; fold in half and attach open ends with damp brush. Attach 2 loops and a ¼ in. ball for knot to each gift with damp brush.

Ice cake sides and background areas smooth. Outline *Pooh* and pipe in eyes and nose with tip 3 (smooth with finger dipped in cornstarch). Add tip 3 outline eyebrows, mouth and ridge above nose. Cover *Pooh* and shirt with tip 16 stars. Pipe tip 21 shell bottom border. Partially insert lollipop stick into top of cake to support hat; attach hat to stick with tip 3 dots. Position 3 balloons on cake; position curling ribbon, using smaller lengths for area above paw. Position gifts on cake. Serves 12.

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Based on "Winnie the Pooh" works by A.A. Milne and E. H. Shepard.

DISNEY Winnie the Pooh

▶ *Mickey*, Front and Center!

Pans: *Mickey* Face, p. 170; 18 x 3 in. Half Round, p. 147

Tips: 2, 3, 5, 16, p. 140-141

Colors: *Mickey* Icing Color Set (black, copper (skin tone), *Mickey* peach), p. 170

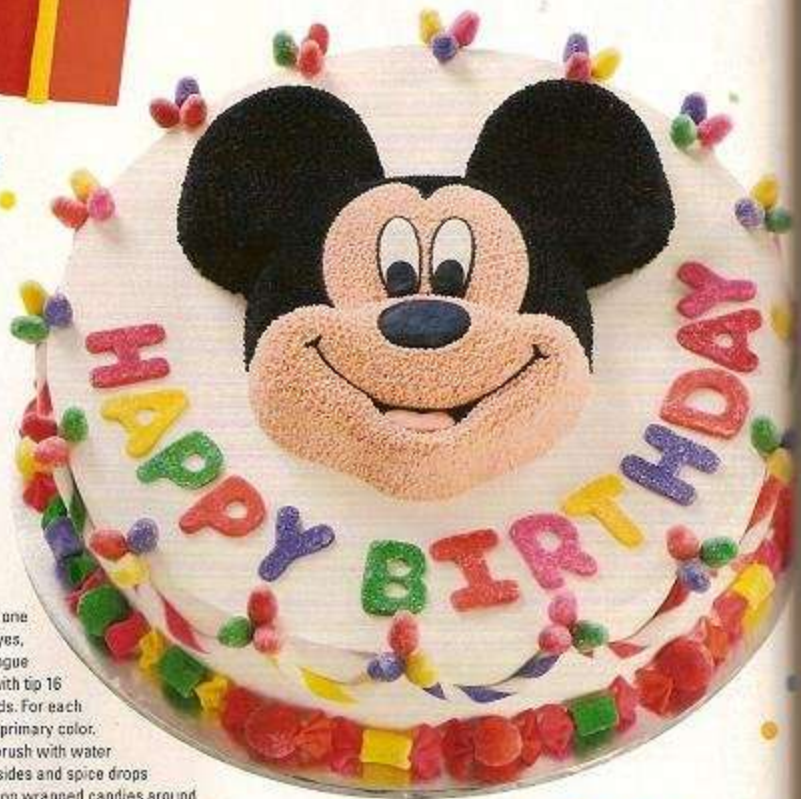
Fondant: White Ready-To-Use Rolled Fondant (24 oz.), Fondant Multi Packs in Primary and Neon Colors (2 pks. each), Brush Set, p. 128; Rolling Pin, Roll & Cut Mat, p. 131

Recipe: Buttercream Icing, p. 114

Also: Cake Board, Fanci-Foil Wrap, p. 225; 101 Cookie Cutters Set, p. 160; Cake Dividing Set, p. 133; Wooden Dowel Rods, p. 224; 21 in. round x ½ in. thick foamcore board, paring knife, granulated sugar, cornstarch

In advance: Make fondant candies. For 48 spice drops, shape various neon and primary colors of fondant into ¾ to ⅞ in. rounded cones. Brush with water, roll in granulated sugar. Make 27 assorted wrapped candies (p. 120). Make extras to allow for breakage and let all pieces dry on cornstarch-dusted surface.

Prepare *Mickey* and 18 in. round cake (bake four 1-layer half rounds to make one 4 in. high round cake) for stacked construction (p. 112). For *Mickey*, outline eyes, nose and mouth with tip 3. Pipe in whites of eyes, nose, pupils, mouth and tongue with tip 3 (smooth with finger dipped in cornstarch). Cover remaining areas with tip 16 stars. Ice round cake smooth; divide into 16ths. Make 16 fondant rope garlands. For each colored garland, roll 2 fondant logs 1 x 3 in. long, using 1 white and 1 neon or primary color. Twist logs together and roll into a ⅜ in. diameter rope. Cut into 5 in. lengths; brush with water and roll in granulated sugar. Using tip 2 dots of buttercream, attach ropes to sides and spice drops (in clusters of 3) to top at division points. Pipe tip 5 bead bottom border. Position wrapped candies around base of cake. Position *Mickey* cake. Make message. Roll out assorted fondant colors ⅛ in. thick; cut letters using alphabet cutters from set. Brush letters with water, coat with granulated sugar and position on cake. Serves 122.



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DISNEY MICKEY MOUSE

Celebrate Around the Clock!

Pan: Disney Princess, p. 169; 12 x 2 in. Round, p. 149

Tips: 1, 2, 3, 4, 12, 16, 97 or 97L, 352, p. 140-141

Colors: Disney Princess Icing Color Set (blue, yellow, pink, skin tone), p. 169
Violet, Leaf Green, Royal Blue, Black, p. 135

Fondant: White Ready-To-Use Fondant (72 oz), p. 128; Cutter/Embosser, Easy-Glide Fondant Smoother, p.129; Rolling Pin, Roll & Cut Mat, p. 131;

Candy: White Candy Melts®† (2 pks.), p. 162; Primary Candy Color Set, Decorator Brush Set, p. 163

Recipes: Buttercream, Royal Icings, p. 114

Also: 2007 Pattern Book (Staircase, Clock Patterns), p. 126; 16 in. Cake Circles (4), Cake Boards, Fanci-Foil Wrap, p. 225; Gum-Tex™, p. 131; White Cake Mix, p. 136; Meringue Powder, p. 134; Disposable Decorating Bags, Couplers, Plastic Dowel Rods, p. 224; Flower Nail No. 7, p. 138; 5½ x 2½ in. craft block, sharp craft knife, waxed paper, cornstarch

Two days in advance: Make clock. Combine ½ teaspoon Gum-Tex with 12 oz. fondant; tint light gray. Roll out ¼ in. thick; trace clock pattern (except face) and remaining bits. Roll out a 1½ in. ball of white fondant ⅛ in. thick; trace clock face pattern and cut out. Attach face to clock with damp brush. Let dry for 24 hours on cornstarch-dusted board. **Also:** Brush clock with damp brush and sprinkle with Edible Sparkles. Using royal icing, pipe tip 3 outline stripes, curliques, numbers and hands. For spire tops, roll three ½ in. diameter gray balls, flatten slightly and attach with royal icing. Let dry an additional 24 hours.

One day in advance: Make candy plaque princess (p. 224). Fill banner area of mold with melted white candy; refrigerate until firm. Tint remainder of candy light orange and pour into pan to form face and upper body; refrigerate until firm. Cut cardboard to fit exactly inside pan. Place cardboard directly on plaque and gently unmold, resting plaque on cardboard. Decorate plaque with royal icing. Use tip 3 to outline gloves, dress, sleeves, headband and earring. Cover dress, sleeves, headband and glove with tip 16 stars. Pipe in tip 12 hair, overpipe for dimension. Outline neckband and pipe in with tip 4 (smooth with finger dipped in cornstarch). Pipe in tip 3 earring (smooth with finger dipped in cornstarch). Outline eyes, eyebrows and mouth with tip 2. Pipe whites, irises, teeth and lips. Add tip 1 dot eye highlights and curving eyelashes. Using tip 3, outline banner and add message. Set aside. **Also:** Make roses. Using royal icing, make Drop Flowers with tip 97 or 97L (for left-handers) roses with tip 8 leaves. Make extras to allow for breakage and let dry.

Prepare 2 layer round cake for rolled fondant (p. 110). Cover with white fondant; smooth with Fondant Smoother. Dowel rod area where candy plaque will be positioned. Tint 8 oz. fondant violet; tint 8 oz. fondant blue. Roll out violet fondant ¼ in. thick; cut railing using pattern. Reroll remaining violet fondant ⅛ in. thick; using pattern, cut bottom railing, platform and half of the stairs. Roll out blue fondant ⅛ in thick and cut remaining stairs. Attach staircase pieces with damp brush. Using violet icing, outline with tip 3. Using violet royal icing, pipe tip 8 bead border on left side of clock. Position roses; pipe tip 352 leaves. Position candy plaque on cake. Position clock, tucking tower behind candy plaque; trim bottom edge of clock to fit if necessary. Position foil-wrapped craft block under top of clock for support.

*Combine violet with Royal Blue for blue fondant.

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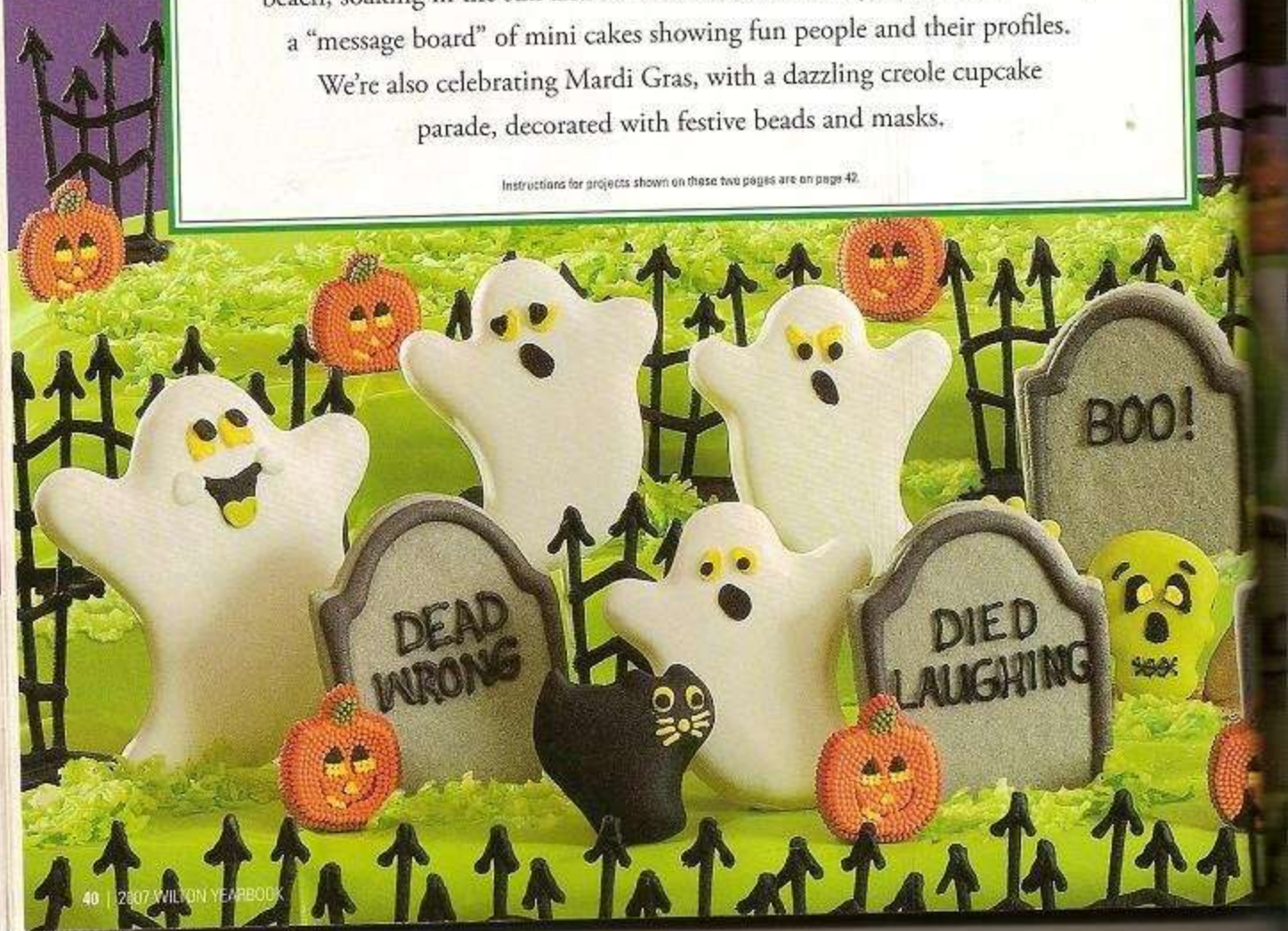
High-Spirited Holidays!

Some people take a little longer to get into the mood of the season. We'll help you win them over! You'll find color and excitement for every time of year, starting with the haunting Halloween graveyard display here. For Christmas, go tropical! Our sheet cake sends Santa and his crew to the beach, soaking in the sun and surf. For Valentine's Day, click on Love.com, a "message board" of mini cakes showing fun people and their profiles. We're also celebrating Mardi Gras, with a dazzling creole cupcake parade, decorated with festive beads and masks.

Instructions for projects shown on these two pages are on page 42.



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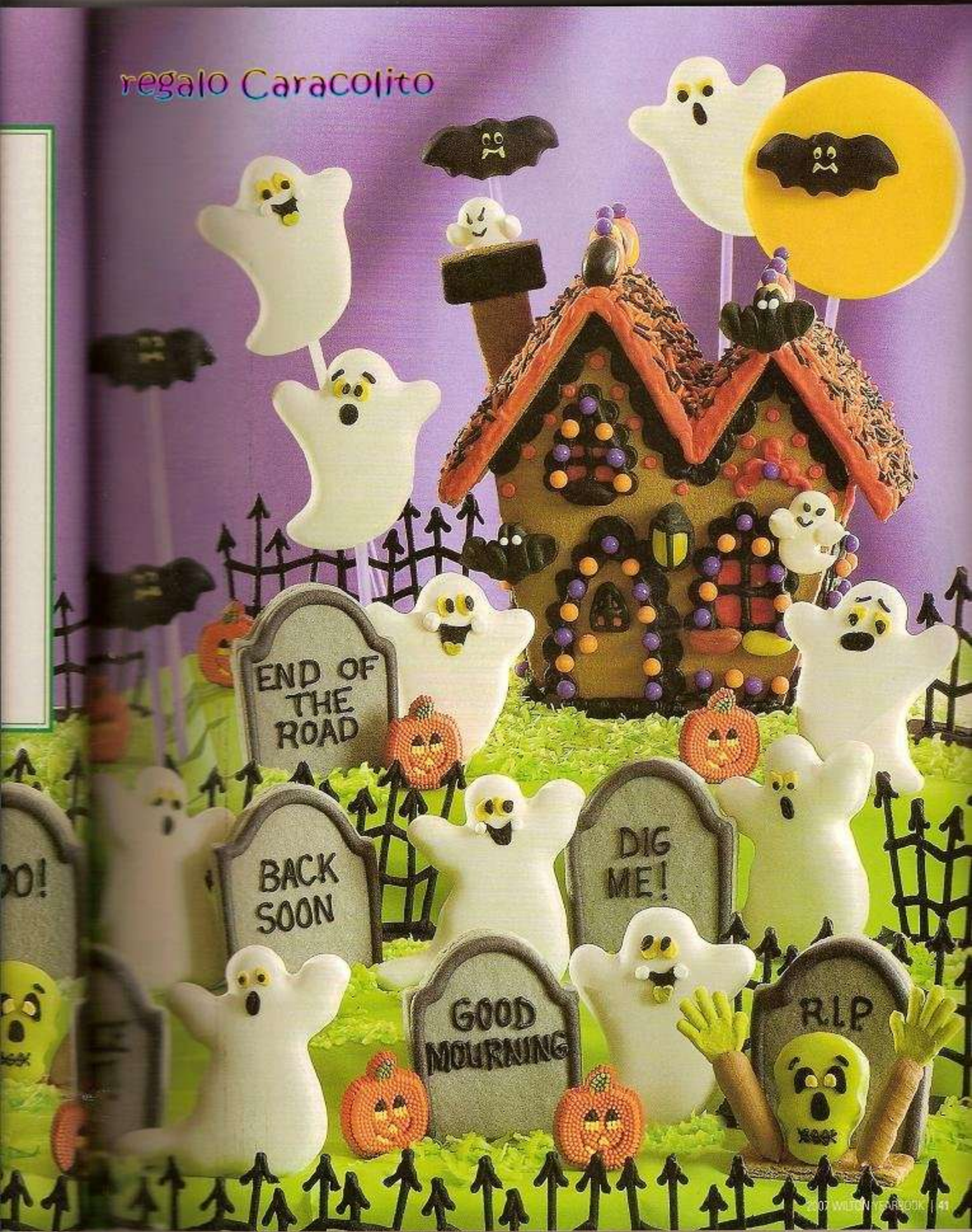

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Halloween Homebodies!

Grab a ghost, a ghoul or a grave! This haunted house display is surrounded by spooky cookie pops—a great way to greet and treat your guests.

Cookie: Pre-Baked and Pre-Assembled Halloween Cookie House Kit, p. 190; Halloween Metal Cutter Set, Nesting Ghosts Cutter Set, Halloween Mini Cutter Set, p. 191; Round Comfort Grip™ Cutter, p. 158; Cookie Sheet, Cooling Grid, p. 161; Rolling Pin, p. 131

Tips: 1, 1D, 2, 3, 4, 5, 6, 7, p. 140

Colors:* Lemon Yellow, Golden Yellow, Leaf Green, Black, Brown, Red-Red, p. 135

Recipes: Royal Icing, Roll-Out Cookie, p. 114

Also: 2007 Pattern Book (Cat Cookie Support, Large Cookie Support, Small, Medium, Large Fences), p. 126; Smiling Pumpkins Icing Decorations, p. 189; 11¾ in. and 4 in. Lollipop Sticks, p. 165; Meringue Powder, p. 134; Cake Board, p. 225; Fine Tip Neon Colors FoodWriter™ Edible Color Markers, p. 128; waxed paper, cellophane tape, shredded coconut, zip-close plastic bag, plastic tablecloth, craft foam sheets (one 12 x 36 x 1 in. deep, three 12 x 36 x 2 in. deep)

In advance: Decorate cookie house following kit instructions; set aside. **Also:** Make cookies. Tint ⅛ of dough light gray and a small portion dark gray. Roll out light gray dough; using Halloween metal cutters cut 8-10 tombstone cookies. Thin dark gray dough with water to piping consistency; outline tombstones with tip 6. Roll out plain dough. Using patterns, cut 1 cat cookie support and 30 to 36 large cookie supports. Using Halloween metal cutters, cut 4 ghosts. Using Halloween mini cutters, cut 4 bats, 2 skulls and 1 cat. Using 2 smallest nesting ghost cutters, cut 5 ghosts in each size, reversing some. Also cut 1 large round cookie for moon. Bake and cool all cookies. Cover all cookies except tombstones with thinned royal icing (p. 124); let dry. Make 4 small, 7 medium and 10 large fence sections using full-strength royal icing. Tape patterns to board and cover with waxed paper; secure with tape. Pipe tip 7 horizontal posts, tip 5 vertical posts and tip 3 points on top of posts. Make extras to allow for breakage; let dry.

Decorate cookies with royal icing. For ghosts, pipe tip 2 dot eyes and mouth, tip 1 dot pupils and tongues, tip 4 dot cheeks. For bats and cats, pipe tip 1 dot and string eyes, mouths and whiskers. Position skulls on waxed paper. Pipe tip 1 dot and string facial features. Separately pipe tip 5 outline arms, 1½ in. long; add tip 2 hands and pull-out fingers. Color lollipop sticks with violet FoodWriter. Attach ghosts, 3 bats and moon cookie to lollipop sticks with royal icing (use 11¾ in. sticks for moon, bats and 3 ghosts raised above display). Attach remaining bat cookie to moon. For tombstones, print tip 1 message; let dry. Attach supports to cookie backs with royal icing (use 2 supports for large cookies); let dry. For fence bases, cut cardboard in 1 x 1½, 1 x 2½ and 1 x 4 in. sizes. Cut 2 extra 1 x 2½ in. bases for skulls and arms. For fence sections, pipe tip 1D band (smooth side up) on each base; insert fence sections and let set. For skulls and arms, attach to base with dots of royal icing.

Assemble display using craft foam sheets. Tint coconut green (p. 119); position around house and cookies. Each cookie serves 1.

*Combine Leaf Green with Lemon Yellow for green used for skull head, hands and bat facial features. Combine Brown with Red-Red for skull arms.

◀ Is That You Coffin?

Pan: 10 in. Square, p. 148

Recipe: Ready-In-Minutes Cocoa Fudge, p. 115

Also: Halloween Cutter Set, p. 191; Dark Cocoa Candy Melts®† (3 pks.), p. 162; Parchment Triangles, p. 138; waxed paper

Reserve 2 oz. candy (approximately 20 wafers) for decorating. Prepare 2 recipes of fudge and pour into buttered pan lined with waxed paper. Refrigerate until firm and unmold. Cut shapes using coffin cutter from set. Outline trims and pipe message with melted candy in cut parchment bag. Each serves 1.

†Brand confectionery coating.

▶ A Man of Many Parts

Pan: 8 x 2 in. Square, p. 148

Tip: 5, p. 140

Colors:* Brown, Red-Red, Leaf Green, Black, p. 135

Also: Monster Head Comfort Grip™ Cutter, p. 191; Vanilla Whipped Icing Mix, p. 134; lemon gelatin (6 oz. pk.), unflavored gelatin (two ¼ oz. envelopes), orange and green spice drops, black shoestring licorice, non-stick vegetable pan spray

Add unflavored gelatin to dry lemon gelatin mix. Prepare following package directions; tint green. Lightly spray pan with non-stick vegetable spray and fill with gelatin. Refrigerate until firm. Cut gelatin heads with cutter; remove from pan. Tint portions of whipped icing brown and black. Pipe tip 5 pull-out hair; pipe in tip 5 whites of eyes and pupils. Cut green spice drop horizontally in half; position top half for nose. Cut orange spice drop in 4ths; position 2 pieces for bolts. Position licorice mouth. Each serves 1.

*Combine Brown with a small amount of Red-Red for brown shown.

▲ Getting a Face Lift

Cookie: Gingerbread Boy Metal Cutter, p. 158; Cookie Sheet, Cooling Grid, p. 161; Rolling Pin, p. 131

Candy: Halloween 2-Pack Candy Mold Set, p. 189; White Candy Melts®†, p. 162; Decorator Brush Set, Primary, Garden Candy Color Sets, p. 163

Tip: 3, p. 140

Colors:* Lemon Yellow, Leaf Green, Violet, Rose, Black, p. 135

Recipes: Buttercream Icing, Roll-Out Cookie, p. 114

Tint dough green; roll out. Cut boy cookies; trim off heads. Bake and cool. Pipe in tip 3 shirt, pants and dot toenails. Tint portions of melted candy green, yellow and black using candy colors. Mold head candies using painting method (p. 123); refrigerate until firm. Attach to cookies with melted candy; let set. Each serves 1.

*Combine Lemon Yellow with Leaf Green for green shown. Combine Violet with Rose for violet shown.

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◀ Out for a Test Drive

Pans: Little Hero, p. 154; Cookie Sheet, Cooling Grid, p. 161
Tips: 3, 4, 12, 14, 16, 21, p. 140-141
Colors:* Orange, Violet, Black, Lemon Yellow, Leaf Green, Rose, p. 135
Recipes: Buttercream Icing, Roll-Out Cookie, p. 114
Also: 2007 Pattern Book (Witch Hat, Broom Bristles), p. 126; Cake Board, Fanci-Foil Wrap, p. 225; pretzel rods, cornstarch, large marshmallows, toothpick

Roll out dough. Trace hat and broom patterns on dough with toothpick; cut, bake and cool cookies. Outline hat with tip 4 and buckle on hatband with tip 3. Cover hat with tip 16 stars, hatband and buckle with tip 14 stars. Cover broom cookie with tip 16 pull-out stripes.

Trim off hose area from cake. Ice sides and background areas smooth. Extend and build up sleeves with tip 12 (pat inner sleeves smooth with finger dipped in cornstarch). Outline head, body and shoes with tip 4. Pipe in eyes, pupils and mouth with tip 4 (smooth with finger dipped in cornstarch). Build up nose with a tip 12 mound. Cover face with tip 14 stars. Pipe tip 3 dot teeth and zigzag eyebrows; pipe tip 4 dot warts on nose and chin. Add tip 16 pull-out star hair. Cover dress and shoes with tip 16 stars. Position two 6 in. pretzel rods for broomstick. Build up hands with tip 14 stars; overpipe for dimension. Pipe tip 21 star bottom border. Position hat, supporting with large marshmallows; attach broom cookie with buttercream. Cake serves 12; each cookie serves 1.

*Combine Leaf Green and Lemon Yellow for green shown. Combine Violet and Rose for violet shown.

▲ A Chummy Mummy

Cookie: Ready-To-Use Cookie Icing, p. 159; 101 Cookie Cutters Set, p. 160; Cookie Sheet, Cooling Grid, p. 161; Rolling Pin, p. 131
Tip: 3, p. 140
Recipe: Chocolate Roll-Out Cookie, p. 114
Also: Black Tube Decorating Icing, Coupler Ring Set, p. 135; candy-coated chocolates

Roll out dough. Cut cookies using largest gingerbread boy cutter from set; bake and cool.

Drizzle cookie icing over cookie. Position candy-coated chocolate eyes. Pipe tip 3 dot pupils using tube icing. Each serves 1.

▶ The Green Meanie

Pan: Classic Sheet, p. 188
Tips: 3, 5, 16, p. 140-141
Colors:* Orange, Black, Lemon Yellow, Leaf Green, Rose, Violet, p. 135
Recipe: Buttercream Icing, p. 114
Also: Cake Board, Fanci-Foil Wrap, p. 225; cornstarch

Ice sides smooth, making sure to fill in all indentations. Use tip 5 to build up eyebrows. Pipe in mouth and "whites" of eyes with tip 5 (smooth with finger dipped in cornstarch). Pipe tip 5 dot eyes with tip 3 dot pupils (smooth with finger dipped in cornstarch). Cover remainder of cake with tip 16 stars. Overpipe an additional row of tip 16 stars around face to build up hood. Serves 12.

*Combine Lemon Yellow and Leaf Green for green shown. Combine Violet and small amount of Black for violet shown.

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◀ Halloween Double-Header!

Pans: 8 x 2 in. Round, p. 148; Cookie Sheets, p. 161

Tips: 1D, 2, 16, 233, p. 140-141

Colors:* Black, Leaf Green, Red-Red, Orange, Golden Yellow, Lemon Yellow, Violet, Rose,

Recipes: Buttercream Icing, Color Flow Icing, p. 114

Also: 2007 Pattern Book (Pumpkin Heads), p. 126; Color Flow Mix, p. 134; Smiling Pumpkin Decorations, p. 189; 11¾ in. Lollipop Sticks, p. 165; Parchment Triangles, p. 138; 10 in. Circle, Fanci-Foil Wrap, p. 225; waxed paper

At least 48 hours in advance: Make color flow pumpkin heads (p. 124) using waxed-paper covered patterns on cookie sheets. Pipe black and dark orange outlines with tip 2 and full-strength color flow; pipe in facial features and heads using thinned color flow in cut parchment bag. Let dry. Cut lollipop stick to 10 in. Using full-strength color flow, attach pumpkin head to lollipop stick; let set.

Ice 2-layer cake smooth. On cake sides, pipe tip 1D bands, leaving a space the width of tip between each band. Pipe tip 16 rosette top border and tip 233 pull-out grass bottom border. Insert pumpkin heads in cake. Position icing decorations. Serves 20.

*Combine Orange and Red-Red for darker orange shown. Combine Lemon Yellow and Golden Yellow for shown. Combine Leaf Green with a little Black for dark green shown. Combine Violet with Rose for vio

▼ Pumpkin Patch Bash!

Pan: Standard Muffin, p. 148

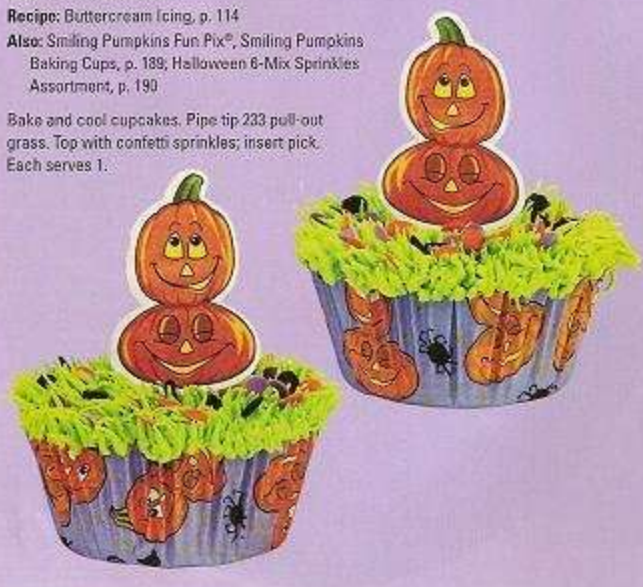
Tip: 233, p. 140

Color: Leaf Green, p. 135

Recipe: Buttercream Icing, p. 114

Also: Smiling Pumpkins Fun Pix®, Smiling Pumpkins Baking Cups, p. 189; Halloween 6-Mix Sprinkles Assortment, p. 190

Bake and cool cupcakes. Pipe tip 233 pull-out grass. Top with confetti sprinkles; insert pick. Each serves 1.



▲ An Ominous Sign

Pan: Stand-Up Cuddly Bear Set, p. 153

Tips: 2, 3, 6, 16, 21, p. 140-141

Colors:* Kelly Green, Orange, Black, Golden Yellow, Lemon Yellow, p. 135

Recipes: Buttercream, Royal Icings, p. 114

Also: 2007 Pattern Book (Sign), p. 126; Plastic Dowel Rods, p. 224; Cake Board, Fanci-Foil W p. 225; Flower Nail No. 7, Spatula, p. 138; 6 in. Cookie Treat Sticks, p. 161; 4 in. Lollipop S p. 165; Meringue Powder, p. 134; cellophane tape, cornstarch, scissors

In advance: Make candelabra. For candles, cut cookie sticks: one 2½ in. long and four 1¾ long. Using tip 2, cover flower nail and candles with royal icing. Pipe tip 2 drip marks on ca and tip 3 pull-out flames with thinned royal icing; let dry. Attach candles to nail with royal let dry.

Bake and cool cake using firm-textured batter such as pound cake. Trim ears, feet and m from cake; round off head. Trim two dowel rods to 5½ in. for arms. Use end of flower nail t make holes in each dowel rod where sign and candelabra will be positioned. Insert dowel for arms, leaving 3 in. exposed on each side of body. Spatula ice body and arms, using ed spatula to create folds of gown. Pipe in eyes, nose and mouth with tip 3 (pat smooth with f dipped in cornstarch); pipe in tip 3 pupils. With tip 3, outline facial features; pipe section h face. Cover face with tip 16 stars. Pipe tip 21 swirl stem. Cut out sign pattern. Tape stick to insert in arm. Insert flower nail candelabra into arm. Pipe tip 6 ball hands with pull-out thu Serves 12.

*Combine Golden Yellow and Lemon Yellow for yellow shown.

◀ Jack the Joker

Pan: Iridescents! Jack-O-Lantern, p. 188

Tips: 1A, 4, 8, 12, 14, p. 140-141

Colors:* Orange, Leaf Green, Lemon Yellow, Golden Yellow, Black, Rose, p. 135

Recipe: Buttercream Icing, p. 114

Also: Cake Board, Fanci-Foil Wrap, p. 225; Spatula, p. 138; cornstarch

Place cake on foil-wrapped board. Ice cake sides smooth. Pipe in tip 4 eyes, pupils, mouth and teeth (pat smooth with finger dipped in cornstarch). Add tip 4 dot eye highlights. Pipe tip 12 outline eye sockets, eyebrows and lips. Pipe tip 1A mound for nose. With tip 4, outline stem and pipe section lines on pumpkin. Cover pumpkin and stem with tip 14 stars. Pipe tip 8 tongue (smooth with finger dipped in cornstarch). Imprint groove in tongue with edge of spatula. Serves 12.

*Combine Lemon Yellow with Golden Yellow for yellow shown. Combine Leaf Green with Lemon Yellow for green shown.

▼ Pumpkins Popping Up!

Pumpkins Metal Cutter Set, p. 191; Cooling Grid, p. 161; Rolling Pin, p. 131

White Candy Melts®†, p. 162; Primary, Garden Candy Color Sets, p. 163; 8 in. Lollipop Sticks, p. 165

Triangle, p. 135

Roll-Out Cookie, p. 114

Parchment Triangles, p. 138; Smiling Pumpkins Party Bags, p. 189

Tint portion orange; roll out. Cut pumpkins using two smallest cutters. On cookie cut stem off larger pumpkin and position smaller pumpkin on top edge. Cut out oval. Tint portions of white candy black, yellow, orange and green using candy colors. Using melted candy in cut parchment bag, outline facial features; let set. Using melted candy, pipe in open eyes, noses, mouths; let set. Pipe section lines and closed eyes; let set. Pipe in stem; let set. Add pupils; let set. Attach lollipop stick with melted candy. Each serves 1.

†Wilton confectionery coating.

▲ Bewitchingly-Dressed Cookies!

Cookie: Jack-O-Lantern Cookie Treat Pan, p. 188; Cookie Sheet, Cooling Grid, 8 in. Cookie Treat Sticks, p. 161

Candy: Halloween Lollipop Kit, p. 189; White Candy Melts®†, p. 162; Primary, Garden Candy Color Sets, Decorator Brush Set, p. 163

Recipe: Roll-Out Cookie, p. 114

Also: 2007 Pattern Book (Bow Tie, Dress, Hands, Feet), p. 126; Parchment Triangles, p. 138; orange spice drops, waxed paper, card stock in violet, orange, black; orange bumpy chenille pipe cleaners (2 needed), cellophane tape

In advance: Mold hat without stick using mold from kit and painting method (p. 123). Tint portions of melted white candy green and blue using candy colors; refrigerate until firm.

Prepare jack-o-lantern cookie on cookie stick following pan directions; bake and cool. Tint portions of melted candy orange, black and yellow using candy colors. Cover cookie with melted candy (p. 124); let set. Using melted candy in cut parchment bags, pipe in eyes, pupils and mouth, add section outlines and dot cheeks. Cut spice drop into nose shape; attach with melted candy. Attach hat with melted candy. Twist pipe cleaners around stick for arms and legs. Cut bow tie, dress, hands and feet from card stock using patterns; attach with tape. Each serves 1.

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▶ Tops in His Field

Pan: 8 in. Round, p. 147

Tip: 6, p. 140

Colors: Moss Green, Red-Red, Christmas Red, Royal Blue, Brown, Ivory, Golden Yellow, p. 135

Fondant: White Ready-To-Use Rolled Fondant (24 oz.), Fine Tip Primary Colors FoodWriter™ Edible Color Markers, Brush Set, p. 128; Cutter/Embosser, Fondant Shaping Foam, p. 129; Rolling Pin, Roll & Cut Mat, p. 131

Cookie: Gingerbread Boys Nesting Cutter Set, p. 195; 8 in. Cookie Treat Sticks, p. 161

Candy: Pumpkins Mold, p. 207; Candy Melts®† in Orange and Green (1 pk. each), p. 162

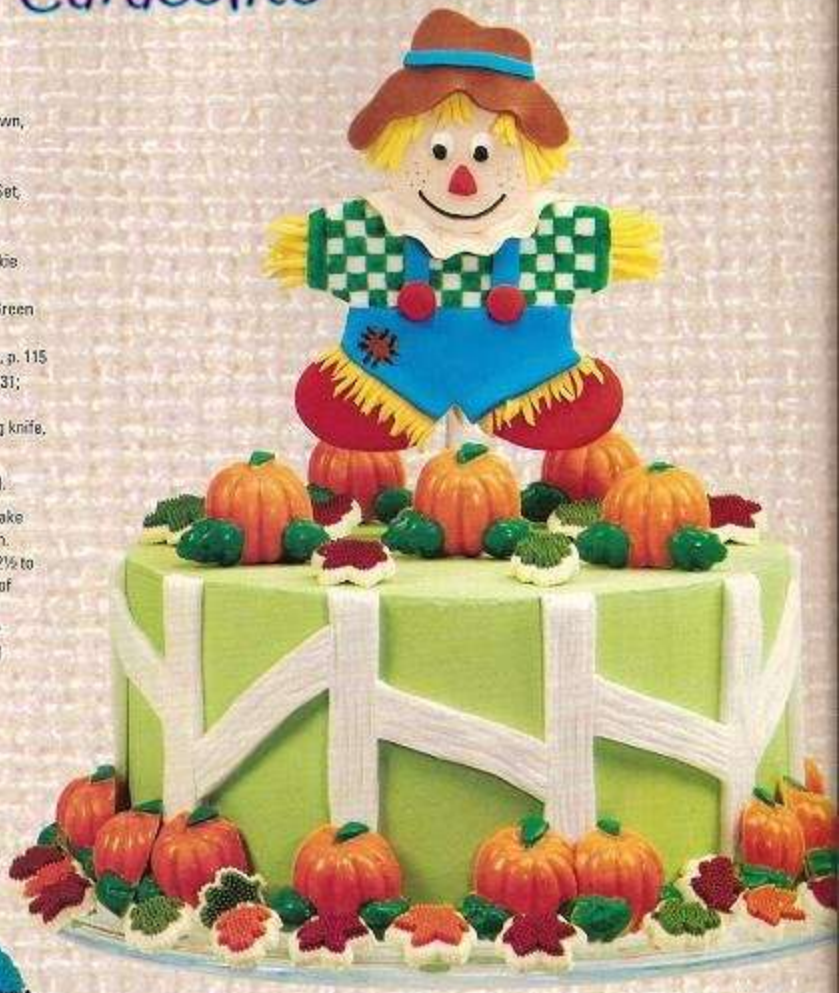
Recipes: Buttercream Icing, p. 114; Thinned Fondant Adhesive, p. 115

Also: 2007 Pattern Book (Hat, Hatband), p. 126; Gum-Tex™, p. 131; Confectionery Tool Set, p. 129; Petite Autumn Leaves Icing Decorations (3 pks.), p. 207; Cake Dividing Set, p. 133; paring knife, cornstarch, toothpick

At least 48 hours in advance: Make fondant scarecrow (p. 121).

Mold 27 pumpkins using painting method (p. 123). Ice 2-layer cake smooth; divide into 10ths. For fence, roll out white fondant ⅛ in. thick. Cut 10 fence posts ⅝ in. x 4 in. long, and 10 rails, ⅜ in. x 2½ to 3 in. long. Score woodgrain effects using straight-edge wheel of Cutter/Embosser. Trim pieces to fit and attach to cake sides at division points with dots of icing. Pipe tip 6 bead bottom border in buttercream. Insert scarecrow. Attach pumpkin candies and leaves icing decorations with dots of icing. Serves 20.

†Brand confectionery coating.



◀ Fall's Fave Face

Pan: Pumpkin Pie, p. 207

Colors: White-White, Orange, Rose, Black, Lemon Yellow, p. 135

Recipe: Favorite pie crust (2 recipes)

Also: 2007 Pattern Book (Hat, Eyes, Nose), p. 126; Blue Colored Sugar; Chocolate Jimmies Sprinkle Decorations, p. 136; Rolling Pin, Roll & Mat, p. 131; Decorator Brush Set, p. 163; 4 in. Lollipop Sticks; apple pie filling (3 cans), uncooked thin spaghetti, checke fabric (¼ yd.), paring knife, toothpick

Prepare 2 crust recipes and roll out top and bottom c for 1 recipe. Place bottom crust in pan and fill with filling. Position top crust and crimp edges with Cut small slits in eye areas. Bake and cool pie out 2nd crust recipe. Trace patterns (hat, eyes, with toothpick; cut. Brush shapes with water; sprink hat with blue sugar and hat band area with jimmies. B pieces at 400°F until light brown; let cool. For hair, co white-white and yellow icing colors and brush onto 12 lengths of spaghetti, 4 in. long; let dry.

Paint eyes with white-white and pupils with icing color. For nose, combine orange colo white-white and brush on. Paint cheeks w rose and mouth with black icing color. Ins lollipop sticks at top edge of pie to suppor hat. Position eyes, nose and hat. Insert ha below hat. Shape fabric into a scarf and po Serves 8.

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◀ A Little Autumn Spice

Pan: Dimensions® Cascade, p. 145

Colors: Orange, Golden Yellow, Red-Red, p. 135

Fondant: White Ready-To-Use Rolled Fondant (24 oz.), Brush Set, p. 128; Confectionery Tool Set, Fondant Shaping Foam, p. 129; Rolling Pin, Roll & Cut Mat, p. 131

Recipe: Pumpkin Apple Spice Cake, p. 114

Also: Harvest Mini Metal Cutter Set, p. 207; Gum-Tex™, p. 131; Flower Former Set, p. 129; non-toxic pastel chalk, tea strainer, cornstarch

One day in advance: Make fondant leaves (p. 121). Combine 24 oz. of fondant with 2 teaspoons of Gum-Tex™. Divide fondant into 6 portions; tint light orange, dark orange, light yellow, dark yellow, light red, dark red.

Bake and cool cake; position on plate. Position leaves around cake. Serves 12.

▶ Props to Crow About

Candy Corn Face Lollipop Mold, p. 164; Candy Melts®† Yellow, Orange, Green, Peanut Butter, p. 162; Autumn Candy Color Set, p. 163; 6 in. Lollipop Sticks, p. 183; Silver Foil Bon-Bon Cups, p. 184; Decorator Brush Set, p. 163

Parchment Triangles, p. 138; Rolling Pin, p. 131; large gumdrops, jelly fruit disks, craft knife

Melt 1 part peanut butter Candy Melts with 2 parts white Candy Melts and fill candy molds. Add sticks and refrigerate until firm; unmold. Use black-tinted candy in cut parchment bag to pipe mouth and stitch marks. Use white melted candy in cut parchment bag to pipe whites of eyes; let dry and pipe black pupils. Pipe triangle nose with orange candy. Make collars (p. 124).

Cut large gumdrops in half, horizontally; roll out fruit disks to slightly elongate shape. Attach top of gumdrop to fruit disks and fruit disks to lollipop with melted candy. Use melted candy to pipe hat band and pull-out hair under hat. Insert stick through hole in collar; attach collar with melted candy. Each serves 1.

◀ Meal Markers

Pan: Mini Loaf, p. 149

Colors: Royal Blue, Lemon Yellow, Black, Golden Yellow, p. 135

Candy: Orange, White Candy Melts®†, p. 162; Primary, Garden Candy Color Sets, Candy Melting Plate, Decorator Brush Set, p. 163

Fondant: White Ready-To-Use Rolled Fondant (24 oz.), p. 128

Also: 6-Mix Autumn Sprinkle Assortment, p. 207; Parchment Triangles, p. 121, plastic ruler, embroidery scissors

Reserve 1 Candy Melts disk for each plaque to make easel. Mold candy plaques (p. 124) ¼ in. thick in pan cavities. Refrigerate until firm; unmold. Brush melted candy on edges and dip in sprinkles. Refrigerate until firm. Make pilgrims (p. 121). Attach to plaque with melted candy.

For name, tint orange candy with red candy color. Pipe names and facial features using melted candy in cut parchment bag. Make easels using reserved Candy Melts wafers. Cut wafers in half; cut one side flat to create a right angle. Attach 2 easels to back of each plaque with melted candy; let set. Each serves 1.

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▼ The Most Pop-ular Guy!

Cookie: Round Cookie Treat Pan, 8 in. Cookie Treat Sticks, Cookie Sheet, Cooling Grid, p. 161; Comfort Grip™ Santa Hat Cutter, p. 195

Tips: 3, 13, p. 140-141

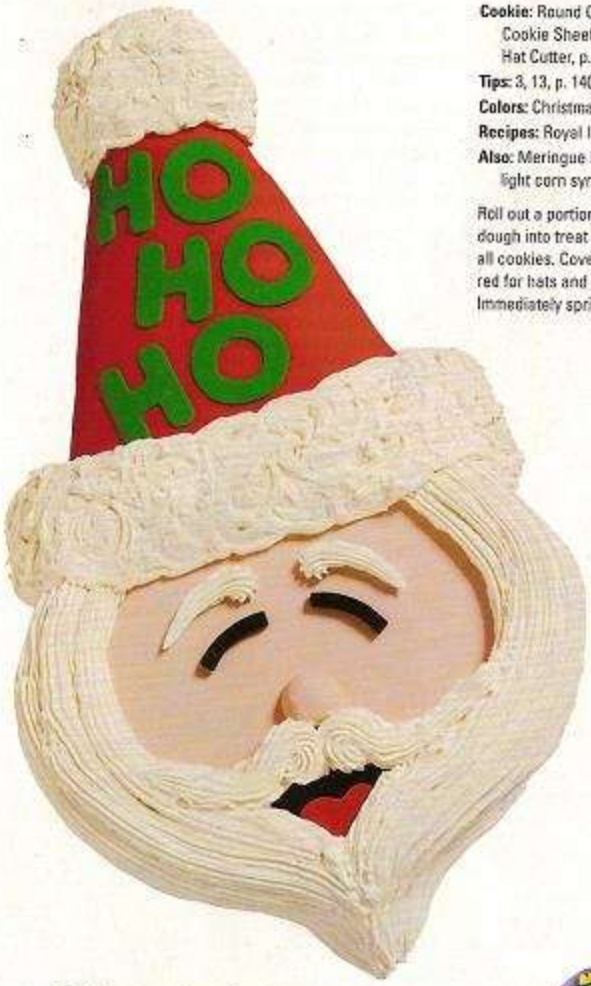
Colors: Christmas Red, Black, p. 135

Recipes: Royal Icing, Roll-Out Cookie, p. 114

Also: Meringue Powder, p. 134; Red Colored Sugar, p. 136; light corn syrup, cornstarch

Roll out a portion of dough; cut hat cookies. Press remaining dough into treat pan cavities, inserting sticks. Bake and cool all cookies. Cover cookies with thinned royal icing (p. 124), red for hats and white with a little red added for round faces. Immediately sprinkle hats with red sugar.

Attach hats to heads with full-strength royal icing. Pipe tip 3 dot eyes and nose (smooth with finger dipped in cornstarch); pipe in mouth. Add tip 13 large rosette pompom and rosette fur trim on hat. Pipe tip 13 pull-out star hair, moustache, beard and eyebrows. Each serves 1.



▲ A Hearty Ho-Ho-Ho!

Pans: Party Hat, p. 153; Oval Set (10¾ x 7⅛ in. used), p. 148

Tips: 12, 21, p. 140-141

Colors: Red-Red, Kelly Green, Black, Copper (skin tone), p. 135

Fondant: White Ready-To-Use Rolled Fondant (24 oz.), Brush Set, p. 128; Rolling Pin, Roll & Cut Mat, p. 131; Easy-Glide Fondant Smoother, p. 129

Recipe: Buttercream Icing, p. 114

Also: 101 Cookie Cutters Set, p. 160; Fanci-Foil Wrap, p. 225; Tapered Spatula, p. 138; paring knife, 24 x 14 x ½ in. thick foamcore board or triple-thick cardboard

On 1-layer oval cake, cut 2 in. from one long edge. On hat cake, trim bottom flat. Position cakes, cut sides together, on foil-wrapped cardboard, cut to fit. Fill in gaps and cover seam between cakes with icing. Prepare hat cake for rolled fondant (p. 138); ice oval cake smooth. Tint 8 oz. fondant red, 1 oz. green, 1 oz. black. Cover hat cake with red fondant; smooth with Fondant Smoother. Roll out black, green and remaining red fondant ⅛ in. thick. Using knife, cut a 3 in. black circle for mouth and a 1½ in. red heart shape for tongue; position on cake top. Using cutters, cut green "H" and "O" letters; attach with damp brush. For beard, starting where cakes meet, pipe tip 21 lines, overpiping for dimension and extending to a point below chin. Pipe tip 12 elongated reverse shell moustache. For eyes, roll 1½ x ¼ in. diameter ropes in black fondant; position. Pipe tip 21 elongated shell eyebrows and tip 12 ball nose. Using tip 12, cover hat brim and pompom areas with buttercream; fluff with spatula. Serves 22.

▼ Tropical Yule Tree

Pan: Palm Tree, p. 151

Tips: 2, 3, 8, 16, p. 140-141

Colors:* Leaf Green, Kelly Green, Christmas Red, Red-Red, Sky Blue, Violet, Orange, Brown, Golden Yellow, Lemon Yellow, p. 135

Candy: Candy Melts®† in White, Yellow, Red, Green, Blue, p. 162; Gift Truffles Candy Mold, p. 165; Decorator Brush Set, p. 163

Recipes: Buttercream, Royal Icings, p. 114

Also: Meringue Powder, p. 134; Cake Board, Fanci-Foil Wrap, p. 225; waxed paper

In advance: Make 40 lights in various colors using royal icing. On waxed paper, pipe tip 8 bead; add tip 2 outline hanger at top. Make extras to allow for breakage and let dry. Mold 7 candy gifts using painting method (p. 123). Refrigerate until firm; unmold.

Place cake on foil-wrapped board, cut to fit. Pipe tip 3 trunk and leaf lines in buttercream; cover trunk and leaves with tip 16 stars. Position lights and candy gifts. Cake serves 12; each candy serves 1.

*Combine Christmas Red with Red-Red for red shown. Combine Golden Yellow with a little Lemon Yellow for yellow shown. Combine Leaf Green and Kelly Green for dark and light green shown. Combine Orange, Golden Yellow, Brown and Red-Red for dark brown shown on trunk lines. Combine Orange, Golden Yellow and Brown for light brown shown on trunk.

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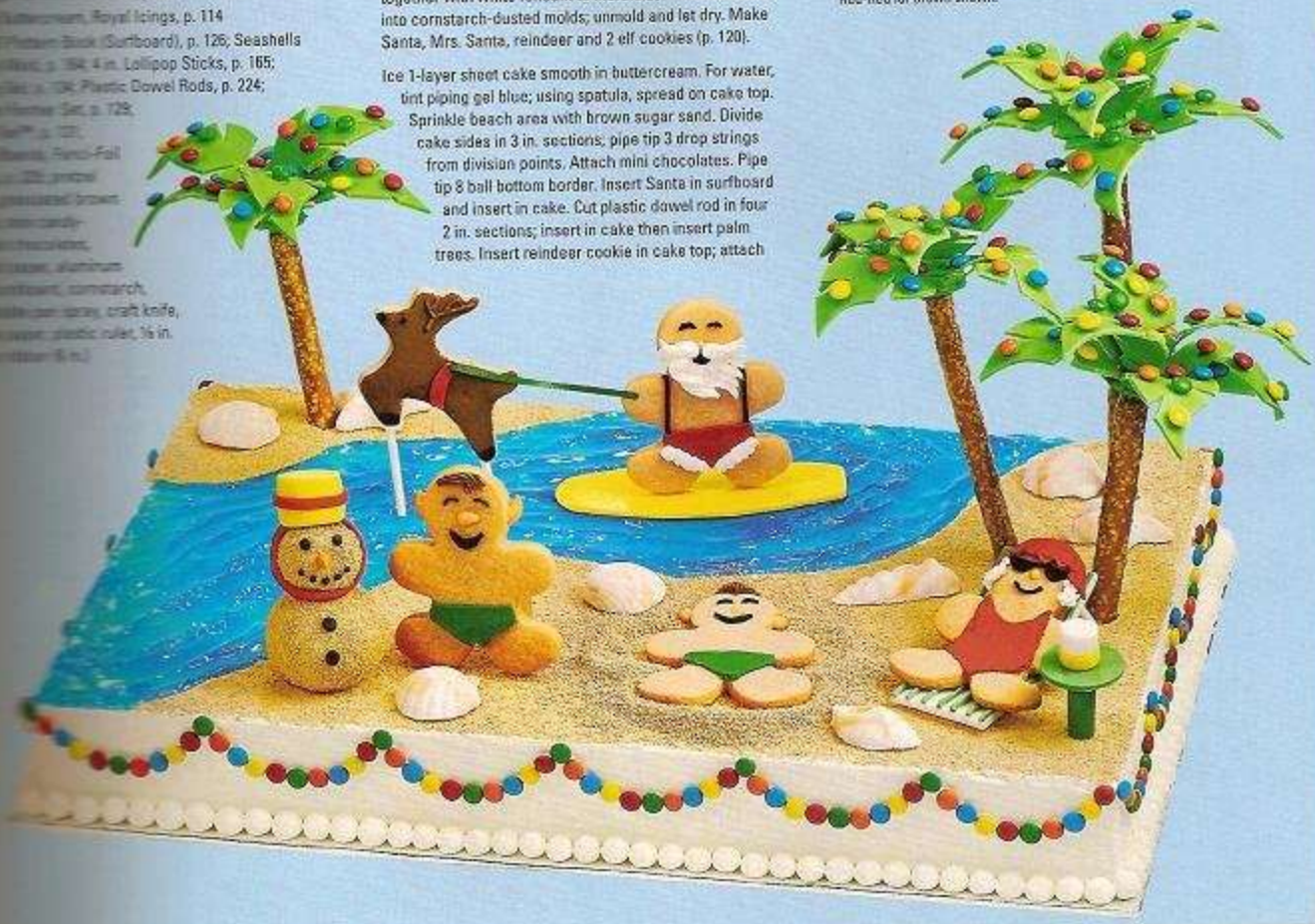
Sun, Sand and Santa

[illegible] Sheet, p. 148
[illegible] p. 140-141
[illegible] Red-Red, Christmas Red, [illegible] Black, Brown, Lemon Yellow, Golden [illegible] Orange, Royal Blue, p. 135
[illegible] Cutter Set, p. 195; Cookie Sheet, Cooling
[illegible] Ready-To-Use Rolled Fondant (24 oz.), [illegible] Leaf, Round Cut-Outs™, p. 130; [illegible] Pin, Roll-&-Cut Mat, p. 131
[illegible] Buttercream, Royal Icings, p. 114
[illegible] Pattern Book (Surfboard), p. 126; Seashells [illegible] p. 194; 4 in. Lollipop Sticks, p. 165; [illegible] p. 134; Plastic Dowel Rods, p. 224;
[illegible] Cutter Set, p. 129;
[illegible] p. 121;
[illegible] Foil-Covered [illegible] Boards, [illegible] paper [illegible] gold-wrapped brown [illegible] mini candy-[illegible] chocolates, [illegible] paper, aluminum [illegible] cardboard, cornstarch, [illegible] pan spray, craft knife, [illegible] paper, plastic ruler, ⅛ in. [illegible] (6 m.)

In advance: Make 4 fondant palm trees (p. 120), beach chair (p. 120), surfboard, table, snowman and 8 seashells. For surfboard, tint 2 oz. of fondant Lemon Yellow with a little Golden Yellow. Roll out ⅛ in. thick; cut shape using pattern. Cut a hole for Santa's support stick using tip 8. Let dry on cornstarch-dusted board. For table, tint 2 oz. fondant green. Roll out ¼ in. thick and cut table top with medium round Cut-Out. For table base, roll a 1¼ x ½ in. diameter log; thread onto a lollipop stick cut to 3¼ in., leaving 2 in. of stick extended. Attach base to top with damp brush; let dry. Make fondant snowman (p. 120). For seashells, tint a 1½ in. ball of fondant copper; knead together with white fondant to marbleize. Press fondant into cornstarch-dusted molds; unmold and let dry. Make Santa, Mrs. Santa, reindeer and 2 elf cookies (p. 120).

Ice 1-layer sheet cake smooth in buttercream. For water, tint piping gel blue; using spatula, spread on cake top. Sprinkle beach area with brown sugar sand. Divide cake sides in 3 in. sections; pipe tip 3 drop strings from division points. Attach mini chocolates. Pipe tip 8 ball bottom border. Insert Santa in surfboard and insert in cake. Cut plastic dowel rod in four 2 in. sections; insert in cake then insert palm trees. Insert reindeer cookie in cake top; attach ribbon reins with royal icing. Position snowman and standing elf. Sprinkle additional brown sugar sand where other elf will lay; spread with spatula to create "sand angel." Position elf, Mrs. Claus in chair and seashells. For drinking glass, roll a ⅝ in. diameter white fondant log. Tint a small ball of fondant yellow; roll out ⅛ in. thick and cut a ¼ x 2¼ in. long strip for lemonade. Wrap around glass, attaching with damp brush. Roll log to blend in strip; trim log to ⅝ in. Position on table. Cake serves 36; each cookie serves 1.

*Combine Red-Red and Christmas Red for red shown. Combine Lemon Yellow and Golden Yellow for yellow shown. Combine Brown with Red-Red for brown shown.



Chilling in the Sunshine

[illegible] Cookie Sheet, Cooling Grid, p. 161; Comfort Grip™ [illegible] Gingerbread Boy Cutter, p. 195
[illegible] Ice Cream Candy Mold, p. 164; Candy Melts®† in [illegible] Peanut Butter, p. 162; Decorator Brush Set, [illegible]
[illegible] p. 134, p. 140
[illegible] Black, Leaf Green, Lemon Yellow, Rose, Violet, [illegible]
[illegible] Royal Icing, Grandma's Gingerbread, p. 114
[illegible] Sponge Powder, p. 134; Rolling Pin, p. 131; large [illegible] candy corn, cornstarch, granulated sugar, [illegible] paper
[illegible] Mold candy ice cream cones using painting [illegible] p. 120). Refrigerate until firm; unmold.

[illegible] cookie sheet gingerbread boys; ice smooth with royal [illegible] Plastic Sunglass lenses; outline frames with tip 3. [illegible] pipe in bathing suits and sandals with tip 3 [illegible] with finger dipped in cornstarch). For man's suit, [illegible] tip 3 outline straps on sandals and lady's [illegible] Pipe tip 124 ruffle hat brim; pipe in top of hat with tip 12. Add tip 2 hat band. Pipe tip 1 outline mouth for lady, tip 3 outline mouth for man. Add tip 3 dot cheeks and tip 2 pipe in lips. For noses, cut tip off candy corn; attach with icing. For Sun Block bottle, roll out gum drops on waxed paper sprinkled with sugar. Cut a 1 in. rectangle bottle and a ½ in. square for top. Pipe tip 1s message. Attach candy cones and bottle to cookies with melted candy. Each serves 1.

*Combine Violet and a little Rose for violet shown. Combine Leaf Green with a little Lemon Yellow for light green shown.

†Brand confectionery coating.

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▲ Leading the Christmas Cheer!

Pan: Party Hat, p. 153

Tips: 3, 8, 18, p. 140-141

Colors: Red-Red, Black, Kelly Green, Copper (skin tone), p. 135

Fondant: White Ready-To-Use Rolled Fondant (24 oz.), Brush Set, p. 128; Rolling Pin, Roll & Cut Mat, p. 131

Recipe: Buttercream Icing, p. 114

Also: 2007 Pattern Book (Santa Face), p. 126; Cooling Grid, p. 161; 4 in. Lollipop Sticks, p. 165; Cake Board, Fanci-Foil Wrap, p. 225; ruler, craft knife, toothpicks

Trim top of hat cake to a point; trim pompom portion even with rest of cake. Mark face pattern starting 4 in. from top point of cake. Ice smooth a 3 in. area below marking for face. Ice rest of cake smooth in red. Mark pattern areas with toothpick. Pipe tip 3 dot eyes and nose. Pipe tip 18 swirl beard and moustache. Add tip 3 string mouth. Pipe tip 8 swirl fur on hat brim, pompom and bottom of coat.

Tint three 2¼ in. balls of fondant black, three 1½ in. balls of fondant green and four 2 in. balls of fondant red. For arms and legs, shape each red fondant ball into a 2½ in. log; insert lollipop stick at one end and insert in cake. For shoes, shape two of the black fondant balls into 2½ x 1½ x 1 in. thick ovals. Attach to legs with dots of icing. For belt, roll out remaining black fondant ball ⅛ in. thick; cut a 1 x 10 in. strip and position on cake, trimming as needed. For buckle, flatten a 1½ in. green ball into a square shape; cut out center and attach with damp brush. For gloves, flatten and shape remaining green balls; cut a small notch for thumb. Attach gloves to arms with dots of icing. Pipe tip 8 swirl fur cuffs on legs and sleeves. Serves 12.

▼ Ski Bum Bear

Pan: Stand-Up Cuddly Bear Set, p. 153

Tips: 1A, 5, 233, p. 140

Colors: Black, Christmas Red, p. 135

Fondant: White Ready-To-Use Rolled Fondant (24 oz.), Primary Colors Fondant Multi Pack, p. 128; Rolling Pin, Roll & Cut Mat, p. 131

Recipes: Buttercream Icing, p. 114; Thinned Fondant Adhesive, p. 115

Also: 2007 Pattern Book (Skis), p. 126; Plastic Dowel Rods, p. 22[illegible] Cake Boards, Fanci-Foil Wrap, p. 225; 8 in. Lollipop Sticks, p. 165; Flower Former Set, p. 129; Gum-Tex™, p. 131; sugar ice cream cone, paring knife, drinking straw, cornstarch

At least one week in advance: Make skis (p. 121) using pattern and green fondant mixed with 1 teaspoon Gum-Tex. Make brace for inserting skis into cake (p. 121).

Also in advance: Make ski pole baskets. Roll out red fondant ⅛ in. thick; cut 2 circles using wide end of tip 1A. Make a hole in the center of circles using a lollipop stick. Let dry. Make hat: Trim off 1 in. from open end of sugar cone. Cover cone in red fondant. Set aside.

Bake and cool bear cake using firm-textured batter such as pound cake. Trim off arms. For new arms, cut 2 plastic dowel rods to 6 in. long; insert with 3 in. extending from cake. Ice pads of feet and inside ears smooth. Outline facial features using tip 3; pipe in nose with tip 5 (smooth with finger dipped in cornstarch). For front paws, shape 1½ x ½ in. thick ovals of white fondant. Shape a finger area on each paw and wrap around a 1½ in. piece of drinking straw. Insert a lollipop stick at end of each paw and insert stick into dowel rod arms.

Cover bear with tip 233 pull-out fur. For scarf, roll out red fondant ⅛ in. thick; cut a strip ½ x 14 in. long. For fringe, cut slits in ends with knife. Wrap around cake. For tongue, shape a small log of fondant; indent at center and attach with damp brush. Use fondant to shape a 1 in. ball pompom and a 6 x ½ in. log for hat brim; flatten brim. Attach to hat with damp brush and position on cake. For ski poles, insert 8 in. lollipop sticks through baskets. Roll a thin log of fondant; wrap around stick, attaching to bottom of basket with damp brush. Immediately before serving, insert ski poles through straws in paws; secure with icing if needed. Insert skis on braces in pads of feet. Serves 12.

▼ Holly Hearth

...Sheet, p. 148; 10½ x 15 x 1 in. Jelly Roll, p. 148

...Primary, Natural Colors Fondant Multi Pack (1 pk. each), Brush Set, p. 128; Leaf Cut-Outs™, p. 130; Rolling Pin, Tool & Cut Mat, p. 131

...favorite crisped rice cereal treats (3 batches)

...Pattern Book (Fireplace Garland), p. 126; Candy Melts® in White, Green (1 pk. each) and Light Cocoa ..., p. 162; Floral Collection Flower Making Set, ... Flower Former Set, p. 129; Wooden Dowel Rods, ... Gum-Tex™, p. 131; Disposable Decorating Bags, ... Cake Board, Fanci-Foil Wrap, p. 225; Cinnamon Drops Sprinkle Decorations, p. 194; peppermint stick ..., paring knife, ruler, waxed paper, cornstarch

...in advance: Make 6 candy garlands. Melt 7 oz. ... candy; thicken with 1 or 2 drops of water. Place ... on board; cover with waxed paper. Using melted ... cut disposable bag, pipe in pattern with tiny ... Refrigerate for a few minutes, then overpipe. ... cinnamon drop berries and refrigerate until firm.

...in advance: Make candy plaque (p. 124) base and ... Pour 2 pks. of melted cocoa Candy Melts, ⅛ in. ... sheet pan; refrigerate until firm, unmold. Bring ... temperature before trimming. Using ruler and ... cut into 12 x 5 in. base and 13 x 4 in. mantel.

... each package of red, green and yellow fondant ... teaspoon of Gum-Tex. For bows, roll out fondant ... thick. Cut 6 strips 3 x ¼ in.; fold ends into center of ... form loops; attach with damp brush. For streamers, ... ¼ x ⅛ in. strips for each bow. For knot, roll a ⅛ in. ... Attach streamers and ball with damp brush. Let dry on ... cornstarch-dusted board. For holly leaves, roll out fondant ... thick. Cut 36 leaves using holly cutter from Floral ... Set. Place on thick foam and score veins using ... tool from set. Let dry on medium flower formers ... with cornstarch. Cut peppermint sticks for candles: ... two 2 in. and two 2¼ in. For candle flames, roll ... ⅛ in. thick; cut 5 flames using smallest leaf ... Let dry on cornstarch-dusted board. Attach to ... with melted candy. For fireplace flames, combine ... piece of red fondant with a ½ in. ball of yellow ... to make orange; marbleize by kneading in a ... yellow fondant ball. Roll out ⅛ in. thick; cut ... using smallest leaf Cut-Out. Let dry ... cornstarch-dusted board.

... fireplace (p. 119) using ... of cereal treats. ... candy. For ... outline light ... brown ... Shape ½ in. ... logs, three ... long, three ... long and two ½ in. ... long. Score wood lines with ... attach to fireplace, along ... using melted cocoa ... Shape ¼ x ¾ in. fondant ... attach around opening ... melted candy. Attach ... holly leaves, cinnamon ... garlands and bows ... melted candy. Serves 24.

... confectionery coating.

▲ The Giftmobile

Pan: 11 x 7 x 1½ in. Non-Stick Biscuit/Brownie, p. 146

Candy: White Candy Melts®† (2 pks.), p. 162; Garden Candy Color Set, Candy Flavorings Set, p. 163

Recipe: Ready-In-Minutes Cocoa Fudge, p. 115

Also: 18 pc. Holiday Metal Cutter Set, p. 195; Santa Fun Pix®, p. 193; Twinkling Trees Sprinkle Decorations, p. 194; Cake Board, p. 225; Parchment Triangles, p. 138; waxed paper

Prepare fudge recipe, substituting white for dark cocoa Candy Melts and adding green color and ⅛ teaspoon mint flavor. Pour mixture into waxed paper-lined pan. Immediately top with sprinkles. Refrigerate until firm. Cut fudge with sleigh cutter from set; position on waxed paper-covered board. Using melted candy in cut parchment bag, pipe trim on sleigh top. Tint portions of melted white candy green using candy color. Pipe runner on sleigh bottom. Insert Santa pick. Each serves 1.

▼ Santa Drops In

Pan: Standard Muffin, p. 148

Tip: 3, p. 140

Colors: Red-Red, Kelly Green, Black, Golden Yellow, p. 135

Recipes: Buttercream, Royal Icings, p. 114

Also: 6-Mix Christmas Sprinkles Assortment, p. 194; Smiling Santa Standard Baking Cups, Icing Decorations, p. 193; 4 in. Lollipop Sticks, p. 165; Parchment Triangles, p. 138; Meringue Powder, p. 134; scissors, waxed paper, craft block, spice drops (red and black), large red spice drops

In advance: Make Santa. For torso, insert lollipop stick through large red spice drop, leaving ¾ in. extending at top to support head. Insert bottom of stick into waxed paper-covered craft block. For legs, attach two red spice drops to torso with icing, narrow end up. For shoes, cut two black spice drops horizontally in half. Attach top halves down using royal icing. For arms, slice red spice drop vertically in half. Attach arms to body with royal icing. Pipe tip 3 zigzags in royal icing for fur trim on suit. Add tip 3 zigzag belt, cuffs, outline buckle and dot gloves. Attach icing decoration head with royal icing; let dry.

Ice cupcakes smooth; sprinkle with Christmas jimmies. Insert Santa in cupcake, trimming lollipop stick as needed. Each serves 1.

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◀ Shoveling Snowcones!

Pans: Step-By-Step Snowman, p. 192; Cookie Sheet, Cooling Grid, p. 149
Colors: Red-Red, Kelly Green, Black, p. 135
Fondant: White Ready-To-Use Rolled Fondant (96 oz.), p. 128; Rolling Pin, Roll & Cut Mat, p. 131
Candy: White Candy Melts®†, p. 162; Decorator Brush Set, p. 163
Recipes: Buttercream Icing, p. 114; favorite crisped rice cereal treats
Also: Yellow, Pink, Blue, Lavender, Orange, Dark Green Colored Sugars, p. 136; Confectionery Tool Set, p. 129; Cake Boards, Fanci-Foil Wrap, p. 225; sugar ice cream cones

For snowcones, prepare cereal treats and shape into 7 ball halves, 3 in. diameter. Cover treats with melted candy (p. 124); sprinkle with colored sugars. Let set. Dip top edge of sugar cones in melted candy; attach cereal treats and let set.

Prepare snowman cake for rolled fondant (p. 113). Place cake on triple-thick foil-wrapped board cut to fit cake plus 8 in. at bottom for arm area. Tint 12 oz. of fondant red, 4 oz. green and 1 oz. black; reserve remainder white. Cover face area with white and hat area with red fondant. Roll out green fondant ⅛ in. thick; cut a ⅝ in. wide strip for hatband and attach with damp brush. Roll 1¾ x ⅛ in. diameter logs for eyes and 4 x ⅛ in. diameter log for mouth. Roll two 1½ in. balls for cheeks and one 1¼ in. ball for nose; flatten slightly. For tongue, tint a ¾ in. ball of white fondant with a little red color; roll out ⅛ in. thick and cut a 1½ in. half oval. Score line in tongue with veining tool. Attach all pieces with damp brush. For neck, shape 8 oz. of fondant into a 5 x 2 x 1¼ in. thick log; position at bottom of cake. Roll out white fondant ⅛ in. thick; cut an 8 x 6 in. piece to support cones and position below neck. For each arm, shape 24 oz. of fondant into an 11½ x 1½ in. diameter log; flatten slightly. Attach to head with damp brush and curve around cake board. Shape ends into mitts with thumbs. Position cones, slightly lifting hands to fit. Cake serves 12; each cone serves 1.

†Brand confectionery coating.

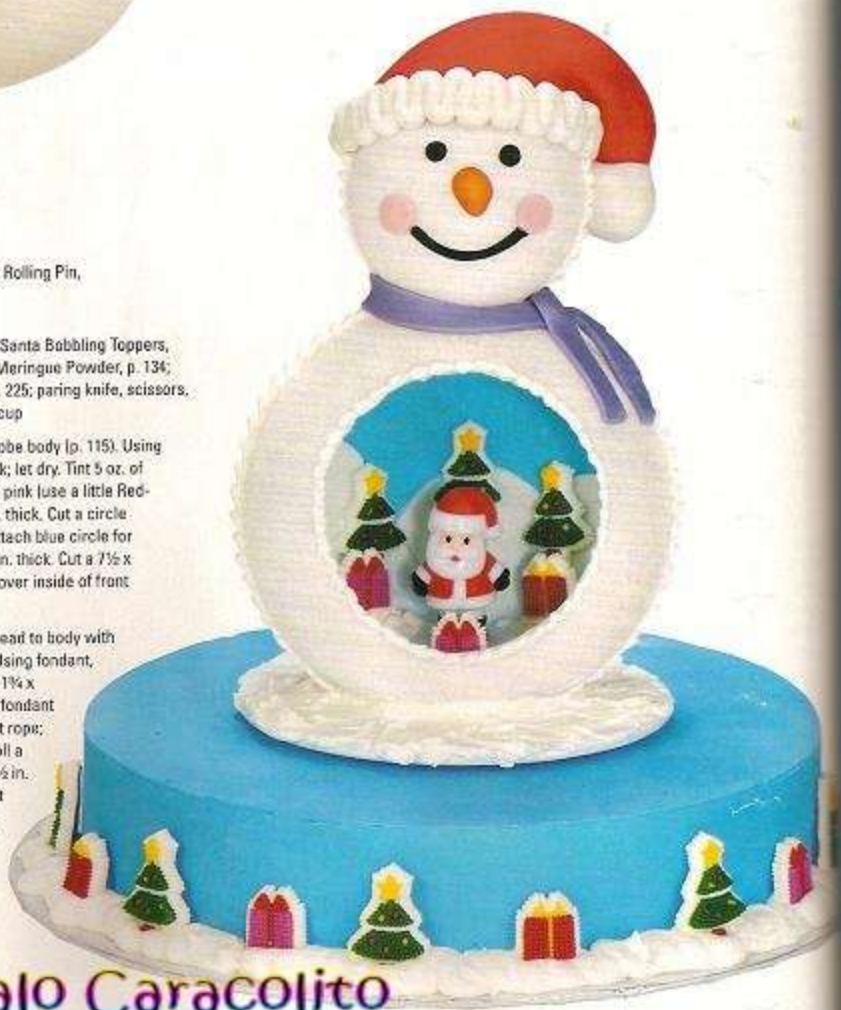
▶ Gifts Around the Globe

Pan: Sports Ball, p. 155; Mini Ball, p. 154; 10 x 2 in. Round, p. 148
Tips: 3, 12, p. 140
Colors: Black, Orange, Royal Blue, Red-Red, Violet, Rose, p. 135
Fondant: White Ready-To-Use Rolled Fondant (24 oz.), Brush Set, p. 128; Rolling Pin, Roll & Cut Mat, p. 131
Recipes: Sugar Mold, p. 115; Buttercream, Royal Icings, p. 114
Also: Decorator Preferred™ 6 in. Smooth-Edge Decorator Plate, p. 223; Santa Bobbling Toppers, Petite Twinkling Trees Icing Decorations (3 pks.), p. 193; Piping Gel, Meringue Powder, p. 134; "Hidden" Pillars, p. 221; 6 and 12 in. Cake Circles, Fanci-Foil Wrap, p. 225; paring knife, scissors, cornstarch, spoon, ruler, granulated sugar, 4 in. lightweight bowl or cup

Several days in advance: Make sugar mold head and hollowed snowglobe body (p. 115). Using thinned royal icing, paint inside of both body halves to help fondant stick; let dry. Tint 5 oz. of fondant red, 4½ oz. blue, 2 oz. violet, 1 oz. black, ½ oz. each orange and pink (use a little Red-Red color for pink); reserve remainder white. Roll out blue fondant ⅛ in. thick. Cut a circle about 7½ in. diameter. Brush inside of back body half with piping gel; attach blue circle for sky background. Smooth and trim as needed. Roll out white fondant ⅛ in. thick. Cut a 7½ x 4 in. strip for hills; trim to shape, attach with damp brush and smooth. Cover inside of front body half around window with white fondant.

Attach body and head halves together with royal icing; let dry. Attach head to body with royal icing; trim seams and window with tip 3 bead border and let dry. Using fondant, shape 1 x ½ in. carrot nose, ¼ in. ball eyes, ½ in. flattened ball cheeks, 1¾ x ⅛ in. rope mouth. Attach with royal icing. For hat, shape a 3 x 4 in. long fondant cone; attach with royal icing. For brim, roll a 20 x ¼ in. diameter fondant rope; shape into zigzag and attach over hat with damp brush. For pompom, roll a 1 in. ball; attach. For scarf, roll out violet fondant ⅛ in. thick; cut a 11 x ½ in. strip. Wrap and attach around neck with royal icing. Using scissors, cut slits at ends for fringe. Ice top of separator plate fluffy with royal icing. Position snowman. Attach icing decorations and topper inside body with royal icing.

Ice 1-layer cake smooth with buttercream. Pipe tip 12 zigzag puff bottom border. Position icing decorations on border. Prepare cake for push-in pillar construction (p. 112) using hidden pillars trimmed to height of cake. Position snowman on cake. Serves 14.



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▶ Dapper Dude

Pan: Stand-Up Cuddly Bear Set, p. 153

Tips: 2, 3, 12, 17, p. 140-141

Color: Black, p. 135

Fondant: White Ready-To-Use Rolled Fondant (24 oz.), p. 128; Primary Colors Fondant Multi Pack, Brush Set, p. 128; Rolling Pin, Roll & Cut Mat, p. 131

Recipe: Buttercream Icing, p. 114; Thinned Fondant Adhesive, p. 115

Also: 4 in. Lollipop Sticks, p. 165; Gum-Tex™, p. 131; Clear Vanilla Extract, p. 134; Cake Board, Fanci-Foil Wrap, p. 225; toasted coconut marshmallows, pretzel rods, cornstarch, freezer paper, scissors

At least 48 hours in advance: Make fondant hat and broom (p. 121). Let dry overnight on cornstarch-dusted board.

Bake cake using firm-textured batter such as pound cake; let cool. Trim off ears and form snout near face. Pipe tip 8 ball eyes and cheeks (flatten and smooth with finger dipped in cornstarch). Pipe tip 3 dot pupils and outline mouth. For nose, combine a small amount of red fondant with yellow; shape into a 1 in. cone. Cut a lollipop stick to 3 in. and insert in bottom of nose; insert in cake. Build up arms with tip 12. Cover cake and overpipe arms and cheeks with tip 17 stars. Position broom in hand area; overpipe hand area (2) and cover with tip 17 stars. For pipe, trim lollipop stick to 3 in; insert stick into marshmallow. Tint a small amount of vanilla black and brush on stick; let dry. Insert into cake. Position hat. Serves 12.

◀ Warm in Any Storm

Pan: Mini Ball, p. 154

Tip: 17, p. 141

Color: Royal Blue, p. 135

Fondant: White Ready-To-Use Rolled Fondant (24 oz.), Brush Set, p. 128; Rolling Pin, Roll & Cut Mat, p. 131

Recipe: Buttercream Icing, p. 114

Also: Scissors, paring knife, chocolate chips, candy corn

Ice mini ball cakes smooth. Tint fondant blue and roll out ¼ in. thick. Cut a 4 in. square for hat; shape into a cone and attach to cake with icing. Pipe tip 17 zigzag brim and rosette pompom. For scarf, cut an 8 x 1½ in. strip; wrap around cake. Using scissors, cut slits at ends for fringe. Shape a small ball of fondant into a knot; attach with damp brush. Position chocolate chip eyes and mouth, candy corn nose. Each serves 1.

▲ Frosty's Festive Face

Pan: Snowman Cookie Treat, p. 192

Tips: 2, 4, 7, 47, 126, 352, p. 140-141

Colors: Violet, Kelly Green, Royal Blue, Red-Red, Black, p. 135

Recipes: Royal Icing, Roll-Out Cookie, p. 114

Also: 8 in. Cookie Treat Sticks, p. 161; Meringue Powder, p. 134; ¾ in. wide green satin ribbon (16 in. per bow), candy corn, cornstarch

Bake cookies on sticks following pan directions; cool. Pipe in face and hat with tip 7 (smooth with finger dipped in cornstarch). Add tip 126 band brim. Pipe tip 47 (smooth side up) hat band. Add tip 352 leaves and tip 2 dot berries. Pipe tip 4 dot eyes. Add tip 2 dot pupils and pipe in mouth. Pipe tip 4 dot cheeks (flatten with finger dipped in cornstarch). Attach candy corn nose with icing. Tie ribbon bow around cookie stick. Each serves 1.

▶ Playing Winter Ball

Bake: Cookie Sheet, Cooling Grid, p. 149; Holiday Metal Cutter Set, p. 195

Tips: 2, 7, p. 140

Colors: Orange, Red-Red, Royal Blue, Brown, Black, p. 135

Fondant: White Ready-To-Use Rolled Fondant (24 oz.), Brush Set, p. 128; Rolling Pin, Roll & Cut Mat, p. 131

Recipe: Royal Icing, Roll-Out Cookie, p. 114

Also: Meringue Powder, p. 134; paring knife, mini chocolate chips, cornstarch

Cut cookies using snowman cutter; bake and cool. Pipe in body and head (flatten smooth with finger dipped in cornstarch). Tint portions of fondant dark red-brown. Roll out blue fondant ⅛ in. thick. Cut cap shape using paring knife. Score seam lines with end of brush; attach cap to cookie with damp brush. Attach mini chip eyes and mouth with icing. Pipe tip 2 pull-out nose. Pipe 7 seams and stitching lines on baseball body. Shape brown fondant into sausages for shoes; add tip 2 outline laces; let dry. Attach shoes with icing. Each serves 1.

◀ A Winter Delight

Pans: 6, 10 x 2 in. Round, p. 148

Tips: 1, 7, p. 140

Colors:* Kelly Green, Leaf Green, Lemon Yellow, Royal Blue, Violet, Black, Rose, Orange, p. 135

Fondant: White Ready-To-Use Rolled Fondant (24 oz.), Brush Set, p. 128; Rolling Pin, Roll & Cut Mat, p. 131; Cutter/Embosser, p. 129

Recipes: Buttercream, Royal Icings, p. 114

Also: 2 in. and 2½ in. Globe Pillar Sets, p. 220; Decorator Preferred™ 8 in. Smooth Edge Separator Plate, p. 223; Nesting Snowflakes Cutter Set, Holiday Mini Cutter Set, p. 195; Cake Boards, Fanci-Foil Wrap, 12 in. Round Silver Cake Base, p. 225; Cake Dividing Set, p. 133; Flower Spike, p. 224; Meringue Powder, p. 134; ⅛ in. wide white satin ribbon, waxed paper, wire cutters, 18-gauge white wire, craft block, serrated knife, ruler, cornstarch, scissors

In advance: Make cake top snowflake and holder (p. 121). Reserve remaining blue fondant.

Ice 2-layer cakes smooth; prepare for push-in pillar construction (p. 112). Using cake dividing set, divide 6 in. cake into 6ths and 10 in. cake into 10ths. Tint fondant: 6 oz. violet, 5 oz. each light green and dark green, 1 oz. each black and orange. Roll out reserved blue and violet fondant ⅛ in. thick; using knife cut eight 1¼ in. squares in each color. Roll out light green and dark green fondant ⅛ in. thick; using tree cutter from mini set, cut 8 trees in each color. Position alternating color squares on cake sides at division points in diamond formation. Attach alternating color trees to squares with damp brush. Pipe tip 1 outline snowflakes on cake sides between diamonds. Pipe tip 7 ball top and bottom border.

Make 4 snowmen (p. 121). Fill flower spike with fondant. Insert snowflake holder in spike; insert into center of top cake. Tie ribbon through blue fondant snowflake and hang on hook. Serves 40.

*Combine Kelly Green and Lemon Yellow for light green shown. Combine Violet and Rose for violet shade shown.

▶ Snow Dancing

Pan: Mini Snowman, p. 192

Tips: 4, 10, p. 140

Colors:* Black, Lemon Yellow, Leaf Green, Royal Blue, Rose, Christmas Red, Kelly Green, Orange, Violet, Copper (skin tone), Brown, p. 135

Fondant: White Ready-To-Use Rolled Fondant (24 oz.), Brush Set, p. 128; Rolling Pin, Roll & Cut Mat, p. 131; Cutter/Embosser, p. 129

Recipe: Buttercream Icing, p. 114

Also: 2007 Pattern Book (Mouth, Teeth), p. 126; Confectionery Tool Set, p. 129; ruler, sharp knife, miniature candy cane

On mini cakes, trim off hat brim and ¼ in. across top of hat. Turn cakes. Ice bottom half of cake smooth; build up sides with icing to create a triangle shape. Ice face smooth; build up with icing to create a round shape. Pipe tip 4 dot nose. Tint fondant: 1 in. ball rose, 1¾ in. ball violet, 2 in. ball black, 2½ in. ball red, 1½ in. ball each blue, brown, yellow and orange; reserve remaining white. Make and position fondant arms, legs, clothes and facial features (p. 121). Position candy cane on mitten. Each serves 1.

*Combine Leaf Green with Lemon Yellow for light green shown.

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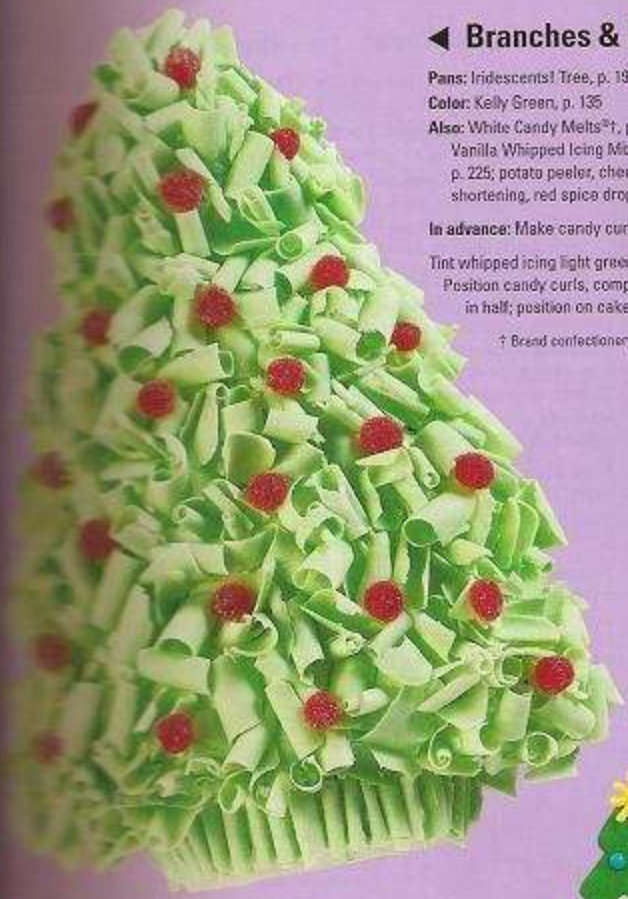

◀ Branches & Berries

Pans: Iridescents! Tree, p. 192, Mini Loaf, p. 149

Color: Kelly Green, p. 135

Also: White Candy Melts®†, p. 162; Garden Candy Color Set, p. 163; Vanilla Whipped Icing Mix, p. 134; Cake Board, Fanci-Foil Wrap, p. 225; potato peeler, cheese plane, paring knife, solid vegetable shortening, red spice drops

In advance: Make candy curls (p. 124); set aside.

Tint whipped icing light green. Ice tree cake fluffy with spatula. Position candy curls, completely covering cake. Cut spice drops in half; position on cake. Serves 12.

† Brand confectionery coating.

▼ Tree-mendously Generous

Pan: 12 x 18 x 2 in. Sheet, p. 148

Fondant: Primary Colors Fondant Multi Pack, Brush Set, p. 128; Rolling Pin, Roll & Cut Mat, p. 131

Candy: White Candy Melts®† (6 pks.), p. 162; Garden Candy Color Set, p. 163; 6 in. Lollipop Sticks, p. 165

Also: Star Plastic Cookie Cutter, p. 160; Cooling Grid, p. 149, paring knife, ruler, cornstarch

In advance: Make fondant loops and star (p. 121).

Bake 1-layer cake using firm-textured batter such as pound cake. Cut into 48 2-inch squares with paring knife. Cover squares with candy (p. 124); let dry. For cake ribbons, roll out various colors of fondant ⅛ in. thick. Cut ¼ in. wide strips to fit across top and sides of cakes; attach with damp brush. Stack cakes in tree shape on serving plate, placing 21 for bottom layer, 14 for second layer, 7 for third layer, 4 for fourth layer, 1 for top layer. Attach loops to packages and lollipop stick to back of star with melted candy. Insert star on top. Serves 47.

◀ Forest Festivity

[illegible] p. 148; Cookie Sheet, [illegible] p. 149

[illegible] Green, Leaf Green, p. 135

[illegible] White Candy Melts®† (1 pk. makes approximately 6-8 [illegible], p. 162; Primary, Garden Candy Color Sets, p. 163; [illegible] Sticks, p. 165

[illegible] Roll-Out Cookie, p. 114; favorite crisped rice [illegible]

[illegible] White Standard Baking Cups, p. 184; [illegible] Metal Holiday Cutter Set, p. 195; [illegible] Triangles, p. 138; Cake Board, [illegible] Wrap, p. 225; Rolling Pin, p. 131; [illegible] wide white satin ribbon, white [illegible], waxed paper, black marker, [illegible] vegetable oil pan spray, [illegible] punch

[illegible] dough Kelly Green and [illegible] Green; roll out. Cut cookies [illegible] cutter from set; bake [illegible]. Tint portions of melted [illegible] green, yellow, violet and [illegible] candy colors. For tree [illegible], make candy shells in baking cups [illegible]. Prepare cereal treat recipe. Fill shells with [illegible]; cover top evenly with additional melted [illegible]. Refrigerate until firm.

[illegible]-covered paper-covered board, pipe treetop stars and [illegible] using melted candy in cut parchment bags; [illegible] until firm. On tree cookies, using melted candy, [illegible] lights and attach lollipop sticks to back; refrigerate [illegible]. Attach stars and starbursts with melted candy. [illegible] baking cups from bases; insert tree cookies. [illegible] cardstock; print names. Attach cards with [illegible]. Each serves 1.

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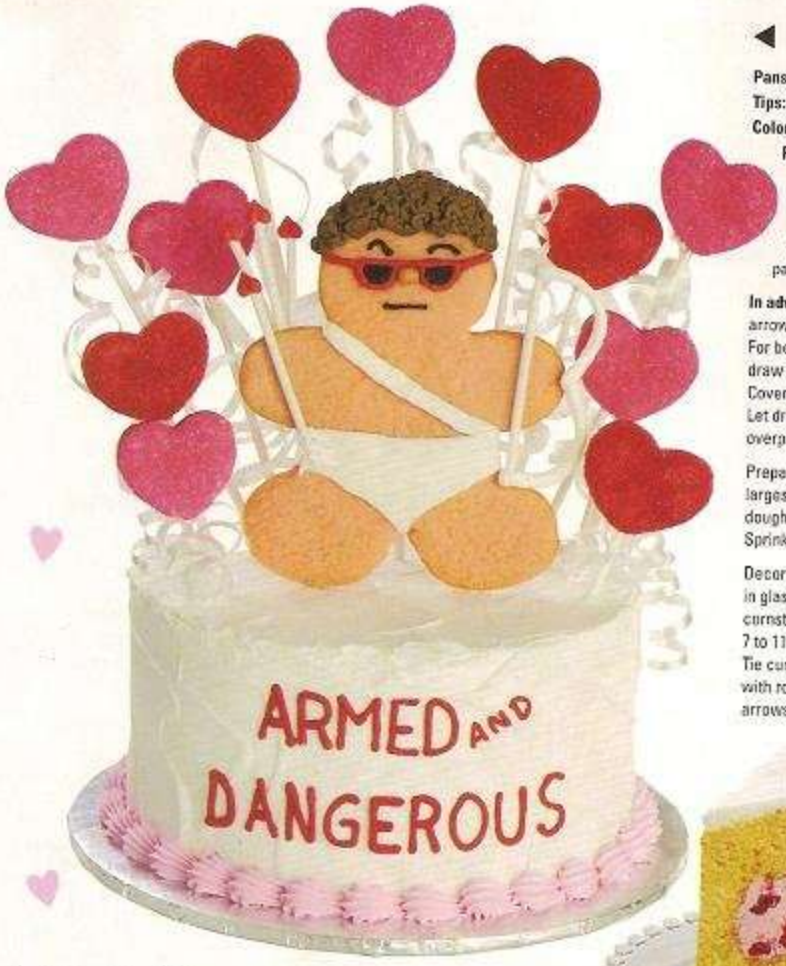


◀ Soldier of Love

Pans: Fanci-Fill Pan Set, p. 144; Cookie Sheet, Cooling Grid, p. 149
Tips: 2, 3, 4, 21, p. 140-141
Colors: Rose, Copper (skin tone), Brown, Black, Red-Red, p. 135
Recipes: Buttercream, Royal Icings, Roll-Out Cookie, p. 114
Also: 101 Cookie Cutters Set, p. 160; 11¾ in. Lollipop Sticks, p. 165; Cake Board, Fanci-Foil Wrap, p. 225; Parchment Triangles, p. 138; Spatula, p. 138; Meringue Powder, Vanilla Whipped Icing Mix, p. 134; Colored Sugars in Pink and Red, p. 136; waxed paper, white curling ribbon, cherry pie filling (21 oz.), paper, marker, cornstarch

In advance: Make heart arrowheads, bow and message with royal icing. For arrowheads, on waxed paper-covered board, pipe 5 to 7 tip 3 bead hearts; let dry. For bow, trace upper half of medium heart cutter from set for pattern. For bow string, draw a line connecting one side of heart to the other, 1¼ in. from top curve of heart. Cover pattern with waxed paper; outline bow with tip 3, leaving bow string area open. Let dry, then turn over. Cut and position a lollipop stick to fit opening for bow string and overpipe; let dry. Pipe tip 4 message on waxed paper-covered board; let dry.

Prepare dough; tint ⅛ copper (skin tone) and ⅝ rose; roll out. Cut Cupid cookie using largest gingerbread boy cutter from set and copper dough. Roll a small ball of copper dough for nose and attach. Cut 12 heart cookies using smallest heart cutter from set. Sprinkle 6 hearts with pink sugar and 6 with red sugar. Bake and cool all cookies.

Decorate Cupid with royal icing. Pipe tip 2 string facial features; outline and pipe in glasses with tip 2. Pipe in tip 4 pants and strap (smooth with finger dipped in cornstarch). Pipe tip 3 swirl hair; let dry. Trim lollipop sticks to various lengths from 7 to 11¾ in.; attach to backs of heart and Cupid cookies with royal icing and let dry. Tie curling ribbon to sticks. For arrows, trim 4 lollipop sticks to 3 in.; attach arrowheads with royal icing. Pipe tip 2 pull-out feathers on ends of arrows; let dry. Attach bow and arrows to Cupid with royal icing; let dry.

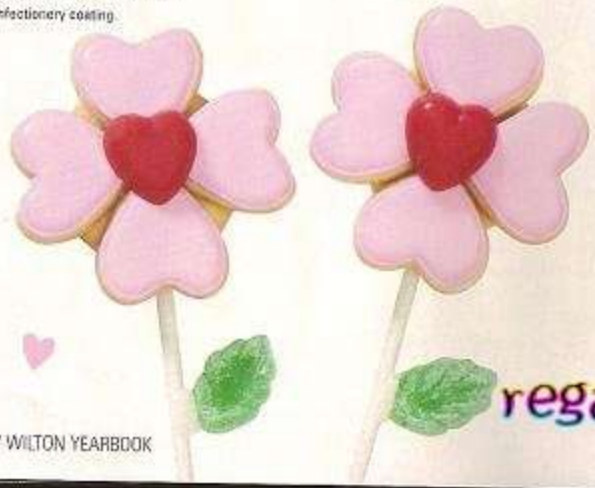
Bake cake following instructions included with pan. For cake filling, prepare 1 package of whipped icing mix following directions. Fold in cherry pie filling. Fill cake. Spatula ice cake with buttercream. Pipe tip 21 shell bottom border. Position message. Insert Cupid and heart cookies in cake top. Cake serves 12; each cookie serves 1.

▼ Fondest Flowers

Candy: White Candy Melts® †, p. 162; Hearts Candy Mold, p. 199, Primary Candy Colors Set, p. 163
Cookie: Cookie Sheet, Cooling Grid, 8 in. Cookie Treat Sticks, p. 161; Rolling Pin, p. 131
Tip: 3, p. 140
Color: Rose, p. 135
Recipes: Color Flow Icing, Roll-Out Cookie, p. 114
Also: Heart, Round Cut-Outs™, p. 130; Color Flow Mix, p. 134; jelly spearmint leaves, scissors

Tint portion of melted white candy red using candy color. Mold 1 heart candy for each treat; refrigerate until firm. Roll out dough; for each treat, cut 1 round cookie using large Cut-Out and 4 heart cookies using medium Cut-Out. Bake and cool. Outline heart cookies with tip 3 and full-strength color flow; flow in with thinned color flow. Let set. Attach cookie stick to back of round cookies, heart cookies to front of round cookies and heart candy to center of treats with white melted candy; let set. Cut spearmint leaf lengthwise in half. Attach to stick with melted candy; let set. Each serves 1.

†Brand confectionery coating.



▶ Give Your Heart Away

Pans: 10½ x 15½ x 1 in. Jelly Roll, Cookie Sheet, Cooling Grid, p. 148
Tip: 3, p. 140
Colors: Red-Red, Rose, p. 135
Fondant: White Ready-To-Use Rolled Fondant (24 oz.), p. 128; Rolling Pin, Roll & Cut Mat, p. 131; Brush Set, p. 128
Recipes: Buttercream Icing, p. 114; Quick-Pour Fondant Icing, p. 115
Also: From the Heart Nesting Cutter Set, p. 200; ruler, paring knife

Bake and cool cake in jelly roll pan. Cut mini cakes using largest heart cutter. Cover cakes with quick-pour fondant icing (p. 115); let set. Tint portions of rolled fondant rose and red. For stripes, roll out rose fondant ⅛ in. thick; cut into ¼ in. wide strips. Position strips ¼ in. apart on cake top; trim ends to fit and attach with damp brush. For cake top heart, roll out red fondant ⅛ in. thick. Cut heart using smallest cutter; attach with damp brush. In buttercream, pipe tip 3 bead hearts on cake sides, approximately ¾ in. apart. Each serves 1.

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▶ Hug-Lovin' Cupcakes

Pans: Standard Muffin, p. 149

Colors: Rose, Red-Red, Christmas Red, Black, p. 135

Tools: White Ready-To-Use Rolled Fondant (24 oz.), Brush Set, p. 128; Rolling Pin, Roll & Cut Mat, p. 131

Recipe: Buttercream Icing, p. 114

Also: White Candy Melts®†, p. 162; 4 in. Lollipop Sticks, p. 165; Hearts Plastic Frosting Cutter Set, Hearts Standard Baking Cups, p. 199; Fine Tip Primary Colors FoodWriter™ Edible Color Markers, p. 128; Gum-Tex™, p. 131; Cake Board, p. 225; cornstarch, waxed paper

In advance: Make fondant hearts, bows, hands and shoes. Add 1 teaspoon Gum-Tex to 24 oz. fondant; tint half rose and half red. For hearts, roll out fondant ⅛ in. thick; cut using 2nd smallest cutter. For bows, shape ½ in. triangle loops and ¼ in. diameter tails. Attach to heart with damp brush. For legs, cut lollipop sticks to 3 in.; attach to back of hearts with melted candy. For arms, on a 3 in. stick, shape white fondant hands and peg; attach to back of hearts with melted candy. For boy's shoes, tint a portion of fondant black. Shape ⅝ in. oval shoes; insert leg sticks through shoes, leaving 1¼ in. exposed at bottom for inserting in cupcake. Let all fondant pieces dry on waxed paper-covered board dusted with cornstarch.Ice cupcakes smooth in buttercream. Draw faces with FoodWriter. Insert hearts in cupcakes. Each serves 1.

†Substitute Red-Red and Christmas Red for red shade shown.

◀ Snuggle Bugs

Pans: Mini Ball, p. 154; Cookie Sheet, Cooling Grid, p. 149

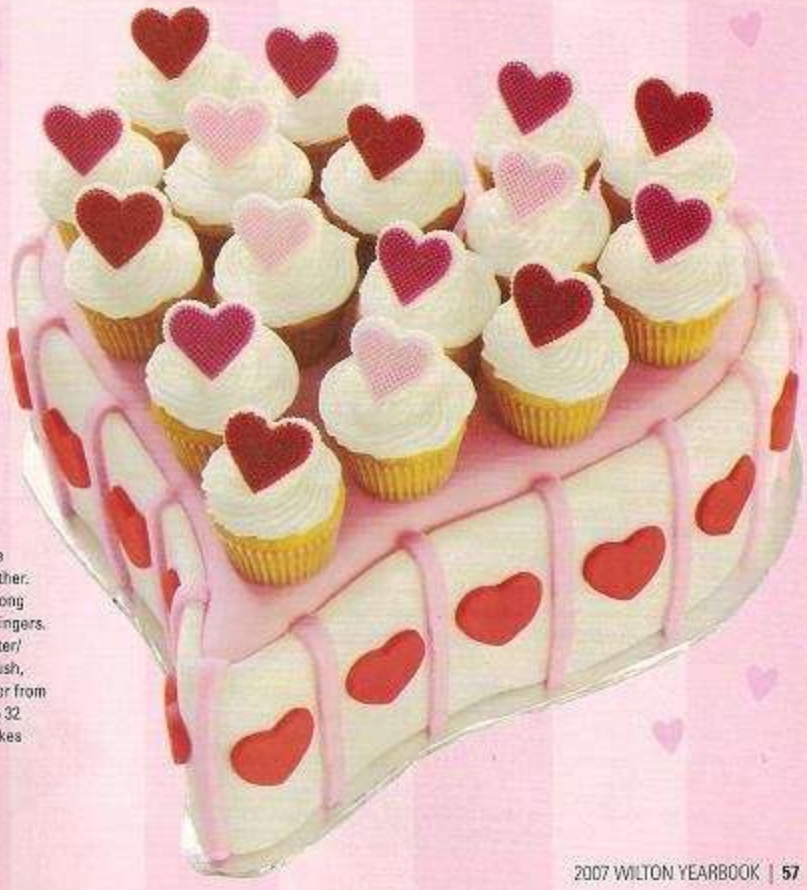
Candy: Candy Melts®† in White and Red, p. 162; Deep Heart Truffles Mold, p. 165; Garden Candy Color Set, Decorator Brush Set, p. 163

Also: Parchment Triangles, p. 138; Cake Board, p. 225; waxed paper, craft block, uncooked spaghetti, candy-coated chocolates, toothpick

In advance: Make antennae. Cut uncooked spaghetti 3 in. long, paint with melted red candy; let dry on waxed paper-covered board. Tint portion of melted white candy dark pink using candy color. Mold deep heart truffle; refrigerate until firm and unmold.

Tint portions of melted white candy light pink and black using candy colors. Cover mini ball cake with light pink candy (p. 124); let set. Using melted candy in cut parchment bag, pipe facial features, hearts on body. Attach head to body and candy-coated chocolates to antennae ends with melted candy. With toothpick, make small holes in top of head with toothpick and insert antennae. Each serves 1.

▶ For The Hearty Appetite



Pans: SweetHeart, p. 198; Mini Muffin, p. 149

Tip: 32, p. 141

Colors: Red-Red, Rose, p. 135

Tools: White Ready-To-Use Rolled Fondant (72 oz.), Brush Set, p. 128; Cutter/Embosser, Easy-Glide Fondant Smoother, p. 129; Rolling Pin, Roll & Cut Mat, p. 131

Recipe: Buttercream Icing, p. 114

Also: Frosting Hearts Plastic Cutter Set, Hearts Remembered Icing Decorations (3 pks.), p. 199; White Mini Baking Cups, p. 184; Cake Board, Fanci-Foil Wrap, p. 225, plastic ruler

Bake and cool 2-layer SweetHeart cake (bake two 1½ in. high layers for 10 in. high cake) and 16 mini cupcakes. Prepare SweetHeart cake for stacked fondant (p. 113). Tint 36 oz. of fondant rose and a 3 in. ball red; reserve remaining white. Cover cake with rose fondant; smooth with Fondant Smoother. Roll out white fondant ⅛ in. thick. Using Cutter/Embosser, cut a 3½ x 32 in. long strip; attach to bottom border with damp brush curving over top edge with fingers. Smooth with Fondant Smoother. Roll out rose fondant ⅛ in. thick. Using Cutter/Embosser, cut 20 strips, ¼ x 3½ in. high. Attach to cake sides with damp brush, overlapping. Roll out red fondant ⅛ in. thick; cut 20 hearts using 1¼ in. cutter from one. Attach hearts to cake sides with damp brush. On cupcake tops, pipe tip 32 heart of buttercream. Position large heart icing decorations. Position cupcakes on SweetHeart cake. Cake serves 12; each cupcake serves 1.

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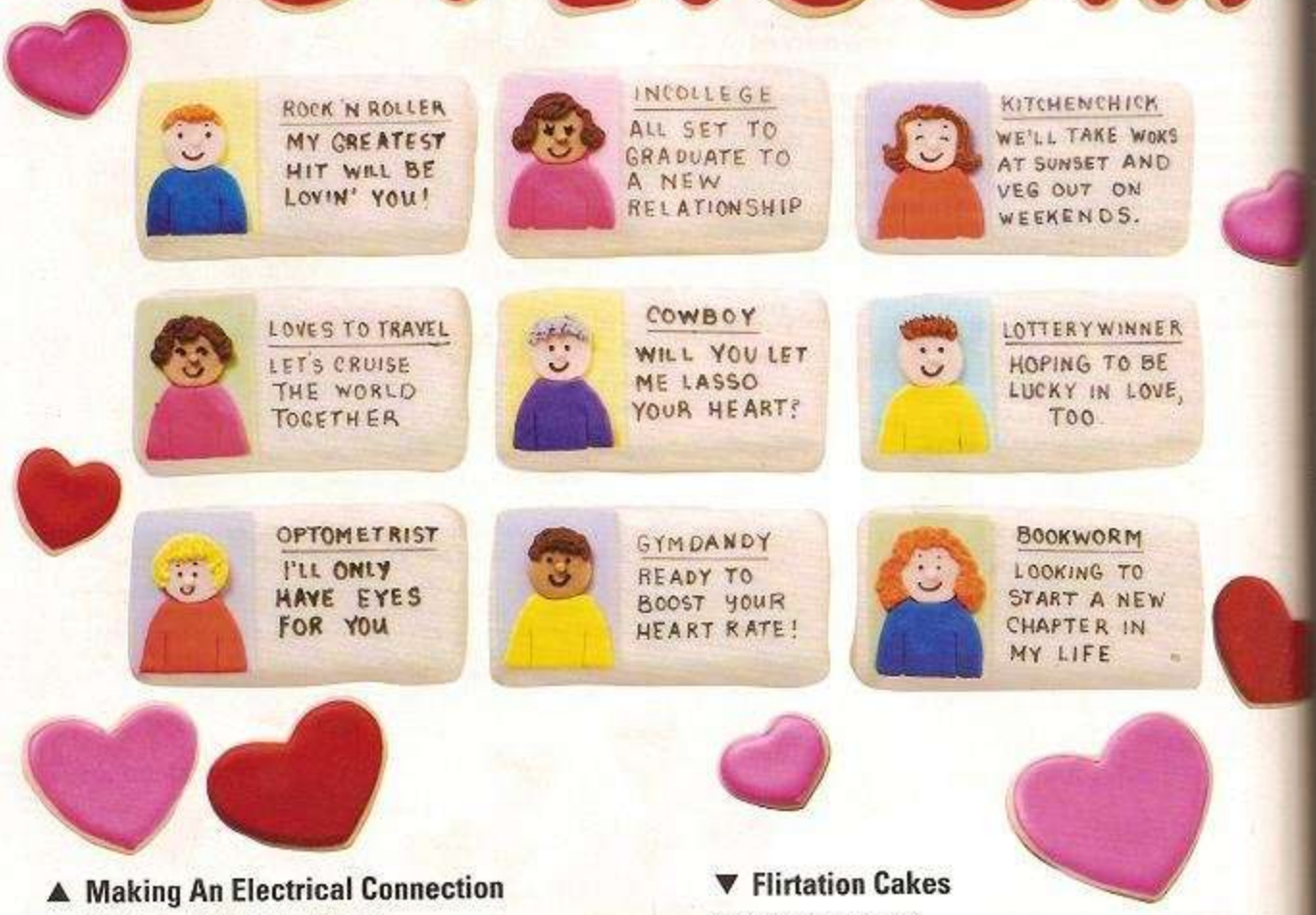

▲ Making An Electrical Connection

Pans: Mini Loaf, Cookie Sheet, Cooling Grid, p. 149

Tip: 2, p. 140

Colors:* Moss Green, Lemon Yellow, Rose, Royal Blue, Violet, Brown, Orange, Red-Red, Christmas Red, p. 135

Fondant: White Ready-To-Use Rolled Fondant (48 oz.), Neon, Natural Colors Fondant Multi Packs, Brush Set, p. 128; Rolling Pin, Roll & Cut Mat, p. 131; People Cut-Outs™, p. 130

Recipes: Buttercream Icing, Color Flow Icing, Roll-Out Cookie, p. 114

Also: Color Flow Mix, p. 134; 101 Cookie Cutters Set, p. 160; Parchment Triangles, p. 138; Fine Tip Primary Colors FoodWriter™ Edible Color Markers, p. 128; Cake Board, Fanci-Foil Wrap, p. 225; ruler, paring knife

Prepare mini cakes for rolled fondant (p. 113); cover with white fondant. For photo backgrounds, tint 1½ in. balls of white fondant green, yellow and violet; tint 1 in. balls rose and light blue. Roll out ⅛ in. thick; cut 1½ x 2 in. rectangles. Attach to cakes with damp brush.

Roll out natural and neon fondant ⅛ in. thick. Cut natural heads and neon clothes using people Cut-Outs. Shape arms to fit. Roll small balls for noses. Attach with damp brush. Using full-strength color flow, pipe tip 2 pull-out or swirl hair. Draw features and messages using FoodWriter.

Roll out dough; cut cookies using medium and small heart cutters and alphabet cutters. For dot cookie, roll a ½ in. ball of dough; flatten slightly. Bake and cool all cookies. Tint color flow red and rose. Outline cookies with tip 2 (p. 124). Flow in with thinned color flow in parchment bag with opening cut to size of tip 2; let set. Position cakes and cookies. Each serves 1.

*Combine Red-Red and Christmas Red for red shown. Combine Violet with Rose for violet shown. Combine Brown with a little Red-Red for brown shown.

▼ Flirtation Cakes

Pan: 9 x 13 x 2 in. Sheet, p. 148

Tip: 3, p. 140

Colors:* Rose, Violet, Lemon Yellow, Sky Blue, Creamy Peach, p. 135

Fondant: White Ready-To-Use Rolled Fondant (24 oz.), p. 128; Rolling Pin, Roll & Cut Mat, p. 131

Recipes: Buttercream Icing, p. 114; Quick-Pour Fondant Icing, p. 115

Also: Nesting Hearts Plastic Cutter Set, p. 199; Cooling Grid, p. 149; paring knife, ruler

Bake and cool 1-layer sheet cake, 1¼ in. high. Cut into 2 in. squares using knife. Prepare cakes for poured fondant by icing lightly with buttercream. Divide poured fondant into 5 portions; tint rose, blue, peach, violet and yellow. Cover cakes with poured fondant (p. 124); let set.

Tint 5 portions of fondant slightly darker than poured fondant shades. Roll out ⅛ in. thick. Cut a heart to match each cake color using smallest cutter from set. Position on cakes. Pipe tip 3 dots in buttercream. Each serves 1.

*Combine Violet with a little Rose for violet shown.

Val Gals

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Cookie Sheet, Cooling Grid, p. 149; Nesting Hearts Plastic Cutter Set, 8 in. Cookie Treat Sticks, p. 199

Tips 3, 4, 21, p. 140-141

Copper (skin tone), Violet, Rose, Lemon Yellow, Black, Red-Red, p. 135

Royal Icing, Roll-Out Cookie, p. 114

Cake Board, p. 225; Disposable Decorating Bags, Meringue Powder, p. 134; waxed paper, cornstarch, ruler

Make bows. Using royal icing, on waxed paper, outline and pipe in 2 in. wide x 1 in. high bow shape (swirl to smooth with finger dipped in cornstarch); let set. Pinch in ball knot; let set.

Roll dough. Cut heart cookies using 2nd largest cutter; bake and cool. Outline and pipe in tip 2 sunglasses and mouth. Position cookies on waxed paper-covered board. Pipe tip 21 pull-out star hair, curving into a flip at end; let set. Attach cookies to sticks and bows to cookies with icing; let set. Each serves 1.

An Arrow For Your Beau

Standard Muffin, Cooling Grid, p. 149

Red-Red, Rose, p. 135

Candy Melts™ in White and Red (1 pk. each), 12" (30.5 cm) Lollipop Sticks, p. 165

Buttercream Icing, p. 114

Bakery Remembered Baking Cups, p. 199; Hearts Cupcake Decorations, p. 200; Heart Cut-Outs™, Spatula, Parchment Triangles, p. 138; Cake Boards, p. 225; waxed paper, scissors, ruler

Make candy hearts for arrow. Place medium Parchment Heart Cut-Outs on waxed paper-covered cake boards. Pipe in hearts using melted red candy in cut parchment bag, tap gently to spread evenly into corners. Refrigerate until firm; unmold. Trim lollipop stick to 10" (25.5 cm); position on waxed paper-covered cake circle. Pipe pull-out feathers on ends of stick using melted white candy in cut parchment bag; let set. On edge of cake board, pipe scallops with melted red candy; let set. Attach hearts to stick with melted candy; let set.

Ice cupcakes smooth with spatula; add sprinkles. Using tip 21, using a cut parchment bag, pipe a small mound of icing behind medium heart for support. Each serves 1.

Combine Red-Red and Rose for pink shade shown on cupcakes.

▼ Using The Right Line

Pans: Oval Pan Set (13½ x 9⅞ x 2 in. used), p. 148; Stand-Up Cuddly Bear Set, p. 153; Standard Muffin, p. 149

Tips: 3, 4, 12, 16, p. 140-141

Colors:* Violet, Royal Blue, Rose, Lemon Yellow, Golden Yellow, Kelly Green, Brown, Black, p. 135

Recipes: Buttercream Icing, p. 114; Thinned Fondant Adhesive, p. 115

Fondant: White Ready-To-Use Rolled Fondant (72 oz.), p. 128; Heart Cut-Outs™, p. 130; Rolling Pin, Roll & Cut Mat, p. 131; Easy-Glide Fondant Smoother, p. 129

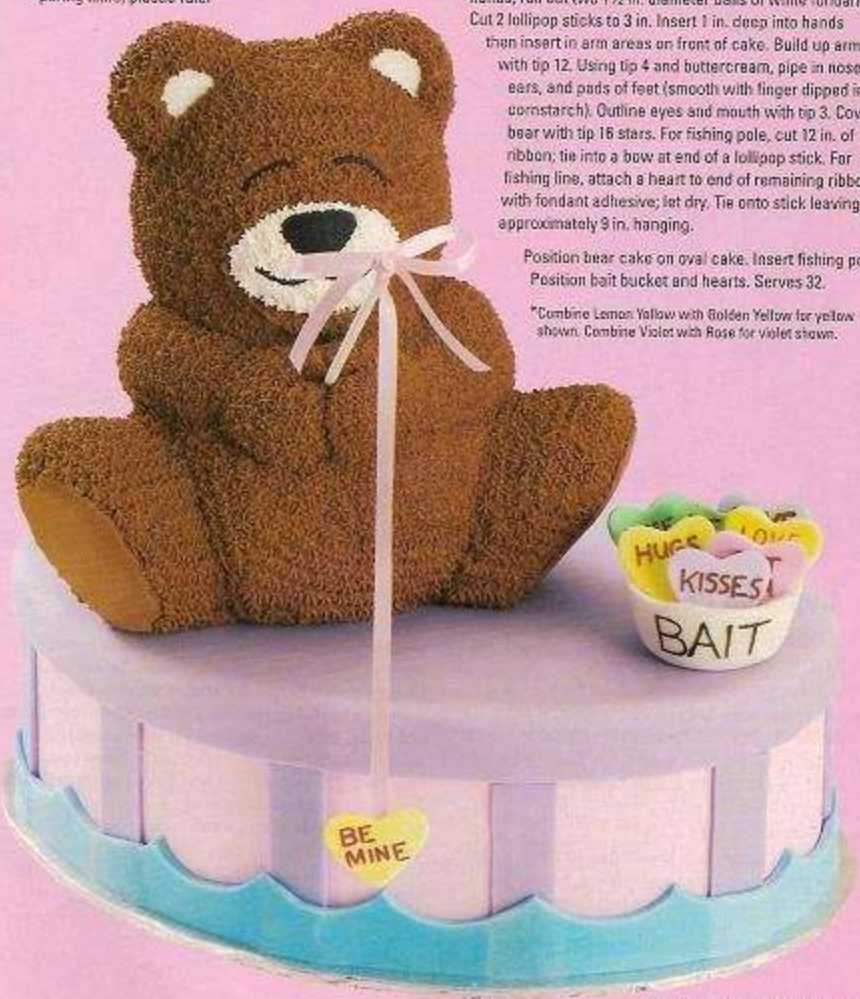
Also: 8 in. Lollipop Sticks, p. 165; Cake Boards, Fanci-Foil Wrap, p. 225; Fine Tip Primary FoodWriter™ Edible Color Markers, p. 128; Decorator Brush Set, p. 163; Gum-Tex™, p. 131; Dowel Rods, p. 224; 2 ft. pink ribbon, cornstarch, paring knife, plastic ruler

In advance: Make fondant hearts and bait bucket (p. 121). Tint 30 oz. violet, 18 oz. blue, 1 oz. each yellow, rose and green. Add 1 teaspoon Gum-Tex to blue; add ½ teaspoon Gum-Tex each to 1½ in. balls of violet and white fondant.

Bake and cool 2-layer oval and stand-up bear cakes (use firm-textured batter such as pound cake for bear) and prepare for stacked construction (p. 112). Ice oval cake smooth in rose buttercream. For dock, roll out violet fondant ⅛ in. thick; using oval pan as a pattern, cut an oval approximately 1 in. larger overall. Position on cake; smooth with Fondant Smoother. For dock posts, cut ⅞ in. wide x 3 in. long strips; attach to cake sides, 2½ in. apart, with damp brush. For water, roll out blue fondant ⅛ in. thick; cut 1¼ in. wide strip to fit around cake bottom border. Using a paring knife, cut waves along top edge. Attach with damp brush. On bear cake, trim off arm that touches mouth. For hands, roll out two 1½ in. diameter balls of white fondant. Cut 2 lollipop sticks to 3 in. Insert 1 in. deep into hands then insert in arm areas on front of cake. Build up arms with tip 12. Using tip 4 and buttercream, pipe in nose, ears, and pads of feet (smooth with finger dipped in cornstarch). Outline eyes and mouth with tip 3. Cover bear with tip 16 stars. For fishing pole, cut 12 in. of ribbon; tie into a bow at end of a lollipop stick. For fishing line, attach a heart to end of remaining ribbon with fondant adhesive; let dry. Tie onto stick leaving approximately 9 in. hanging.

Position bear cake on oval cake. Insert fishing pole. Position bait bucket and hearts. Serves 32.

*Combine Lemon Yellow with Golden Yellow for yellow shown. Combine Violet with Rose for violet shown.



▲ Cupcake Parade

Pan: Standard Muffin, p. 149

Tip: 1M (2110), p. 141

Colors: Violet, Kelly Green, Lemon Yellow, Rose, p. 135

Fondant: White Ready-To-Use Rolled Fondant (24 oz.), p. 128; Leaf Cut-Outs™, p. 130; Rolling Pin, Roll & Cut Mat, p. 131

Candy: Smiley Face Lollipop Mold, p. 164; White Candy Melts®†, p. 162; Primary, Garden Candy Color Sets, Decorator Brush Set, p. 163

Recipe: Buttercream Icing, p. 114

Also: Standard Cupcakes 'N More™ Dessert Stand, p. 137; Color Mist™ Food Color Spray in Green, Yellow, Pink, Violet, p. 135; Colored Sugars in Dark Green, Yellow, Pink, Lavender, p. 136; Gum-Tex™, p. 131; Gold Foil Standard Baking Cups, p. 184; Parchment Triangles, p. 138; 6 in. Cookie Treat Sticks, p. 161; ruler, embroidery scissors, glue gun, paring knife, assorted Mardi Gras masks, beads, bows, craft block, 1½ in. wide ribbon (8 in.)

In advance: Make candy faces. Tint portions of melted candy skin tone using orange color from Primary Set and black using black from Garden Set. Mold faces without sticks filling cavities ½ full. Refrigerate until firm. **Also:** Make fondant hats and masks. Tint 6 oz. fondant each in violet, green, rose and yellow. Add 1 teaspoon Gum-Tex to each fondant color. For hats, roll 3 cone shapes, 1¾ x ½ in. wide, tapering to a point. Flatten slightly. Attach to heads with melted candy. Using toothpick, score lines across hats to resemble fabric; bend down points. Roll ⅜ in. fondant balls and attach to points with melted candy. For headband, cut a 2 x ⅜ in. strip; attach with candy. Using melted black candy in cut parchment bag, pipe eyes and mouth; let set. For masks, cut 1¼ in. diameter fondant circles; cut each in half. Using paring knife, cut curve on straight bottom and 2 small eyeholes. Attach to faces with melted candy. Cut feathers using smallest leaf Cut-Out; trim off bottoms for side feathers. Score vein lines using toothpick. Bend feathers; attach to faces with melted candy. For fringe, cut strips 1½ x ⅜ in. wide; cut slits using scissors. Attach to faces with melted candy.

Decorate dessert stand by attaching bead garlands to bottom row with hot glue. Pipe tip 1M swirl on cupcake tops. Spray tops with Color Mist; sprinkle with matching sugars. Position faces on cupcakes. Position cupcakes. For topper, cut craft block to a 2 in. diameter x 1½ in. high circle. Wrap sides with ribbon. Attach masks and beads to cookie treat sticks with hot glue; insert in container. Attach beads to base and top of craft block with hot glue. Attach bows to masks with hot glue. Position topper on stand; secure with hot glue. Each serves 1.

†Brand confectionery coating.

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◀ The King's Cake

Pan: Crown, p. 151

Tips: 3, 5, 14, 16, p. 140-141

Colors:* Lemon Yellow, Golden Yellow, Rose, Kelly Green, Violet, p. 135

Recipe: Buttercream Icing, p. 114

Also: 2007 Pattern Book (Large, Medium and Small Diamonds, Large and Small Circles and Ovals), p. 126; Piping Gel, p. 134; Cake Board, Fanci-Foil Wrap, p. 225; Spatula, Parchment Triangles, p. 138; toothpick, cornstarch

Ice cake sides and background areas smooth. Mark patterns with toothpick. Using buttercream and tip 3, outline pattern areas in yellow and fill in with white. Outline crown with tip 3; fill in with tip 16 stars. On base of crown, pipe 7 circles with tip 5, building up for dimension (pat smooth with finger dipped in cornstarch). Pipe tip 14 pull-out stars around circles. Tint piping gel rose, green and violet. Pipe in pattern areas using tinted piping gel in cut parchment bag. Pipe tip 3 ball bottom border. Serves 12.

*Combine Lemon Yellow with Golden Yellow for yellow shown. Combine Violet with Rose for violet shown.

▶ Mask Munchies

[illegible] Plastic Cutter Set, p. 160; Cookie Sheet, Cooling Grid, p. 149; [illegible] Treat Sticks, p. 161

[illegible], p. 140-141

[illegible] Rose, Kelly Green, Lemon Yellow, Violet, p. 135

[illegible] Icing, Roll-Out Cookie, p. 114

[illegible] Book (Masks), p. 126; Meringue Powder, p. 134; cornstarch, toothpicks

[illegible] 3½ in. (2nd largest) cutter; bake and cool. Lightly trace mask patterns on cookies [illegible]. Outline and fill in mask with tip 5 (pat smooth with finger dipped in cornstarch). On [illegible], pipe tip 67 pull-out feathers; add tip 3 dots. On rose mask, pipe pull-out crown points [illegible] for 2 center points and tip 12 for points on each side. Add tip 5 ball to each point. Pipe [illegible] on top edge of mask; add tip 5 dots. Attach cookies to sticks with royal icing; let dry.

◀ The Ultimate Party Hat!

Pan: Fanci-Fill 2-Piece Non-Stick Set (8¾ x 2 in. pans) , p. 144

Colors:* Lemon Yellow, Golden Yellow, Rose, Kelly Green, Violet, p. 135

Fondant: White Ready-To-Use Rolled Fondant (48 oz.), p. 128; Round, Alphabet/Number Cut-Outs™, p. 130; Rolling Pin, Roll & Cut Mat, p. 131; Cutter/Embosser, p. 129; Brush Set, p. 128

Recipe: Buttercream Icing, p. 114

Also: 2007 Pattern Book (Crown Arches, Cross), p. 126; Cake Board, p. 225; Flowerful Medley Sprinkle Decorations, Cake Sparkles™ in Purple, Green and Pink, p. 136; Gum-Tex™, p. 131; Vanilla Whipped Icing Mix, p. 134; paring knife, toothpicks, cornstarch, waxed paper, ruler, cake plate

Several days in advance: Make fondant cake top pieces. Mix 24 oz. fondant with 2 teaspoons Gum-Tex; tint yellow. Roll out ⅜ in. thick. Cut 8 arch strips, 8½ x 1 in. wide. Cover arch patterns with waxed paper; dust with cornstarch. Position strips on patterns, resting on sides; let dry. **Also:** Using pattern, cut out cross. Insert toothpick in bottom and let dry on cake board dusted with cornstarch. Roll and stack 1¼ and 2 in. diameter fondant balls for cross base; stack together and make center hole using toothpick. Remove toothpick; position on cornstarch-dusted board. Reserve remaining yellow fondant. For jewel pieces, tint 4 oz. portions of fondant purple, rose and green. Roll out ⅛ in. thick. Using smallest round Cut-Out, cut 50 circles in each color. Brush tops with water and sprinkle with matching color Cake Sparkles.

Prepare 2-layer cake mix; bake and cool cake following pan directions. Prepare whipped icing mix, and add confetti sprinkles. Fill and assemble cake following package directions. Ice smooth. Roll out reserved yellow fondant ⅛ in. thick. Cut a ¾ in. wide strip for top and bottom borders, long enough to wrap around cake; position on cake. Using damp brush, attach fondant circles ¼ in. apart on arches and border strips. Roll out violet fondant ⅛ in. thick; cut letters and "!" using Cut-Outs. Attach message with icing. Insert cross in base; position on cake top. Position arch pieces. Serves 24.

*Combine Lemon Yellow with Golden Yellow for yellow shown.

◀ Shamrock Snack

Pan: Shamrock, p. 200

Cookie: Metal Shamrock Cutter, p. 200; Cookie Sheet, p.

Also: Cake Release, p. 132; hot roll mix (2 pks.), 3 lbs. re made spinach dip (or favorite recipe), sliced white br

Prepare hot roll mix following package directions. Prepa pan with Cake Release. Press dough into pan for final ri time. Bake, remove and cool following roll mix direction Cut shamrocks from white bread using cutter; toast on cookie sheet in 400°F oven for 7 to 8 minutes or until edges are golden brown. Hollow out shamrock bre loaf leaving a ½ in. rim of crust. Cut away void area between petals and stem. Fill with spinach dip. Pos shamrock on serving tray with toasts. Serves 24-30.

▶ Dublin Derby

Pan: Mini Ball, p. 154

Colors:* Leaf Green, Lemon Yellow, Golden Yellow, Black, p. 135

Fondant: White Ready-To-Use Rolled Fondant, Brush Set, p. 128; Rolling Pin, Roll & Cut Mat, p. 131

Recipe: Buttercream Icing, p. 114

Also: Shamrock Fun Pix®, p. 200; cornstarch, cotton balls, paring knife

Prepare cakes for rolled fondant (p. 113). For each cake, tint a 2¾ in. ball of fondant green, a 1¾ in. ball black and a 1 in. ball yellow. Cover cakes with green fondant and smooth. Roll out all fondant ⅛ in. thick. For brim, cut a 5 in. green circle; place on cornstarch-dusted board. Attach cake to brim with buttercream. Shape slight curves in brim and let dry, supporting curved areas with cotton balls. For hatband, cut a 10 x ⅜ in. black rectangle; for buckle, cut a ½ x ¾ in. yellow rectangle and cut out center. Attach with damp brush. Trim shamrock pick to 1 in.; insert in cake. Each serves 1.

*Combine Leaf Green with a little Lemon Yellow for green shown. Combine Lemon Yellow with a little Golden Yellow for yellow shown.

See instructions on facing page.

▼ Irish Pride

Cookie: Gingerbread Boy Metal Cutter, p. 158; Cookie Sh Cooling Grid, p. 149

Tips: 2, 3, 4, 7, p. 140

Colors:* Lemon Yellow, Golden Yellow, Leaf Green, Kelly Green, Orange, Black, Red-Red, Christmas Red, Copp (skin tone), p. 135

Recipe: Royal Icing, Roll-Out Cookie, p. 114

Also: Shamrock Fun Pix®, p. 200; Cake Release, p. 132; Meringue Powder, p. 134; Rolling Pin, p. 131; round toothpicks, cornstarch

Tint dough copper. Roll out and cut boy cookies; reserve some dough. Brush a toothpick with Cake Release; pos at end of one hand. Thin reserved dough with water; pip tip 3 ball nose, ears and fingers. Bake and cool cookies; remove toothpick. Using royal icing, pipe in tip 3 socks, shirt, shoes and striped overalls. Add tip 7 band suspende tip 4 ball buttons (flatten and smooth with finger dipped i cornstarch). Pipe tip 2 outline buckles on shoes. Pipe in t mouth; add tip 3 zigzag beard and dot eyes. Pipe tip 2 out eyebrows and dot tongue. Pipe in tip 4 hat with tip 3 outli brim and hat band. Add tip 4 outline hat buckle. Insert Shamrock pick in hand which held toothpick. Each serve

*Combine Red-Red with Christmas Red for red shown. Combine Le Green with a little Lemon Yellow for green shirt. Combine Lemon Yellow with a little Golden Yellow for yellow button and buckle.

†Brand confectionery coating.

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Going for the Gold

Pan: Little Pirate, p. 154

Tips: 2, 4, 6, 7, 12, 16, 21, p. 140-141

Colors*: Kelly Green, Leaf Green, Golden Yellow, Lemon Yellow, Black, Orange, Copper (skin tone), p. 135

Recipes: Buttercream Icing, Roll-Out Cookie, p. 114

Other: 2007 Pattern Book (Leprechaun Hat), p. 126; Cookie Sheet, Cooling Grid, p. 149; Cake Boards, Fanci-Foil Wrap, p. 225; Rolling Pin, p. 131; Spatula, p. 138; foil-wrapped candy coins, large marshmallows, toothpick, knife, cornstarch, paring knife

Tint dough; trace hat pattern using toothpick. Cut out cookie; bake and cool. Outline hat with tip 3; fill in hat and brim with tip 16 stars. Pipe in hat band and buckle (smooth with finger dipped in cornstarch).

Trace facial features from cake. Ice sides and background areas smooth. Pipe mouth with tip 7 and tongue with tip 4 (smooth with finger dipped in cornstarch). Add tip 3 string eyes. Cover face with tip 16 stars; overpipe nose. Outline pot with tip 3; pipe in with tip 12. Smooth with spatula. Using tip 12 band rim. Outline rest of body with tip 3; build up arms with tip 12. Cover arms, legs and shoes with tip 16 stars. For pants, pipe tip 16 vertical stripes in alternating light and dark green. Pipe tip 16 star hands. Pipe tip 6 outline shoe buckles. Add tip 16 swirl hair, beard and pull-out star eyebrows. Pipe tip 21 star bottom border.

Position hat cookie on cake; position large marshmallow to support cookie overhang. Position candy coins. Cake serves 12; cookie serves 1-6.

*Combine Leaf Green with a little Lemon Yellow for light green used on cuffs and socks.

See instructions on facing page.

Leprechaun Lids!

Candy: Cordial Cups Mold, p. 165; Green Candy Melts®†, p. 162

Fondant: White Ready-To-Use Rolled Fondant, p. 128; Rolling Pin, Roll-N-Cut Mat, p. 131; Brush Set, p. 128

Colors*: Black, Lemon Yellow, Golden Yellow, p. 135

Recipe: Peanut Butter Filling, p. 115

Other: Cake Board, p. 225; waxed paper, paring knife

Mold cordial cups following mold package directions; refrigerate until set. Fill cups with Peanut Butter Filling; seal top with melted candy. Refrigerate until firm; unmold. For hat brims, trace 2 in. circles on waxed paper-covered board. Pipe in circles with melted candy; refrigerate until firm. Remove waxed paper from circles and attach to cups with melted candy. Tint a 1½ in. ball of fondant black and a ½ in. ball yellow; roll out ⅛ in. thick. For hat band, cut 5 x ⅝ in. strips in black; attach with damp brush. For buckle, cut out ¼ in. squares in yellow. Cut out a small square from center with knife; attach with damp brush. Each serves 1.

*Combine Lemon Yellow with a little Golden Yellow for yellow shown.

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▶ Wearing His Spring Coat

Pans: Stand-Up Lamb, p. 201; Mini Loaf, p. 149
Tip: 2, p. 140
Colors:* Rose, Brown, Red-Red, p. 135
Also: Vanilla Whipped Icing Mix, p. 134; Straight Spatula, p. 138; Cake Board, Fanci-Foil Wrap, p. 225; White Candy Melts®†, p. 162; Assorted Jordan Almonds, p. 227; shredded coconut, vegetable shortening, zip-close plastic bag, potato peeler or cheese plane, cornstarch

In advance: Make candy curls (p. 124). Bake and cool lamb cake using firm-textured batter such as pound cake. Ice face and ears smooth; pipe tip 2 dot eyes, nose and inside ears (pat smooth with finger dipped in cornstarch). Add tip 2 string mouth. Ice remainder of cake and cover with candy curls. Tint coconut green (p. 119) and sprinkle around cake. Position Jordan Almonds. Serves 12.

*Combine Brown with Red-Red for brown shown.

†Brand confectionery coating.

▶ Tiptoe Through Tulips

Pan: 3-D Bunny, p. 201
Tips: 1, 2, 3, 18, p. 140-141
Colors: Rose, Royal Blue, Black, Leaf Green, p. 135
Fondant: White Ready-To-Use Rolled Fondant (24 oz.), p. 128; Flower Former Set, p. 129; Rolling Pin, Roll & Cut Mat, p. 131
Candy: White Candy Melts®† (2 pks.), p. 162; Garden Goodies 2-Pack Mold Set, p. 164; Primary, Garden Candy Color Sets, Decorator Brush Set, p. 163
Recipes: Buttercream, Royal Icings, p. 114; Gum Paste, p. 115
Also: 2007 Pattern Book (Ears, Eyes), p. 126; Gum Paste Mix, p. 131; Meringue Powder, p. 134; Cookie Sheet, 6 in. Cookie Treat Sticks, p. 161; 8 in. Cake Circle, Fanci-Foil Wrap, p. 225; Flower Former Set, p. 129; Parchment Triangles, p. 138; shredded coconut, zip-close plastic bag, waxed paper, 1 in. wide satin ribbon (12 in.), cornstarch, paring knife, toothpicks,

In advance: Make candy tulips. Melt 2 pks. of white candy; tint ½ cup each in violet, rose, yellow using candy colors. Tint 1 cup lime green (mix equal amounts of green and yellow tinted candy); reserve remainder white. Mold candies using painting and layering methods (p. 123); refrigerate until firm, unmold. Flatten bottom of each candy by placing on a warm cookie sheet or warming tray. Stand candies on waxed paper-covered board; pipe puddle bases around tulips using melted candy in cut parchment bag. Refrigerate until firm. Make ears. Prepare gum paste. Roll out ⅛ in. thick; using pattern and knife, cut ears. Position in medium flower former heavily dusted with cornstarch. Tint a 2 in. ball of gum paste rose; roll out ⅛ in. thick and cut 2 ear *centers using pattern. Attach centers to* ears with damp brush. Bend one ear to curl and let dry overnight.

Bake and cool bunny cake using firm-textured batter such as pound cake. Trim off ears. Generously ice around nose and ear area to form oval head. Lightly ice face. Tint a 1 in. ball of fondant rose; roll out ⅛ in. thick. Cut a 1¼ x ⅝ in. oval and attach for mouth. For lower lip, roll a log of white fondant 1¼ in. x ¼ in. diameter; attach with buttercream. For muzzle, roll two ovals, 1 x ½ in. high; flatten slightly and attach. For nose, shape and attach a rose oval ½ x ⅜ in. high. Lightly ice eye area with buttercream; trace eye pattern with toothpick. Outline eyes with tip 2; pipe in white of eyes and pupils with tip 3 (smooth with finger dipped in cornstarch). Add tip 1 dot highlights. Cover cake with tip 18 stars. Attach cookie treat sticks to backs of ears with melted candy; let set. Insert ears in cake. With royal icing, cover sides and back of ears with tip 18 stars. Tie ribbon into bow; attach with buttercream. Tint coconut green (p. 119) and sprinkle around cake. Position candy tulips. Cake serves 12; each candy serves 1.

◀ All Eggs in One Basket

Pan: Huggable Teddy Bear, p. 153

Tips: 2, 2A, 4, 8, 16, 233, p. 140-141

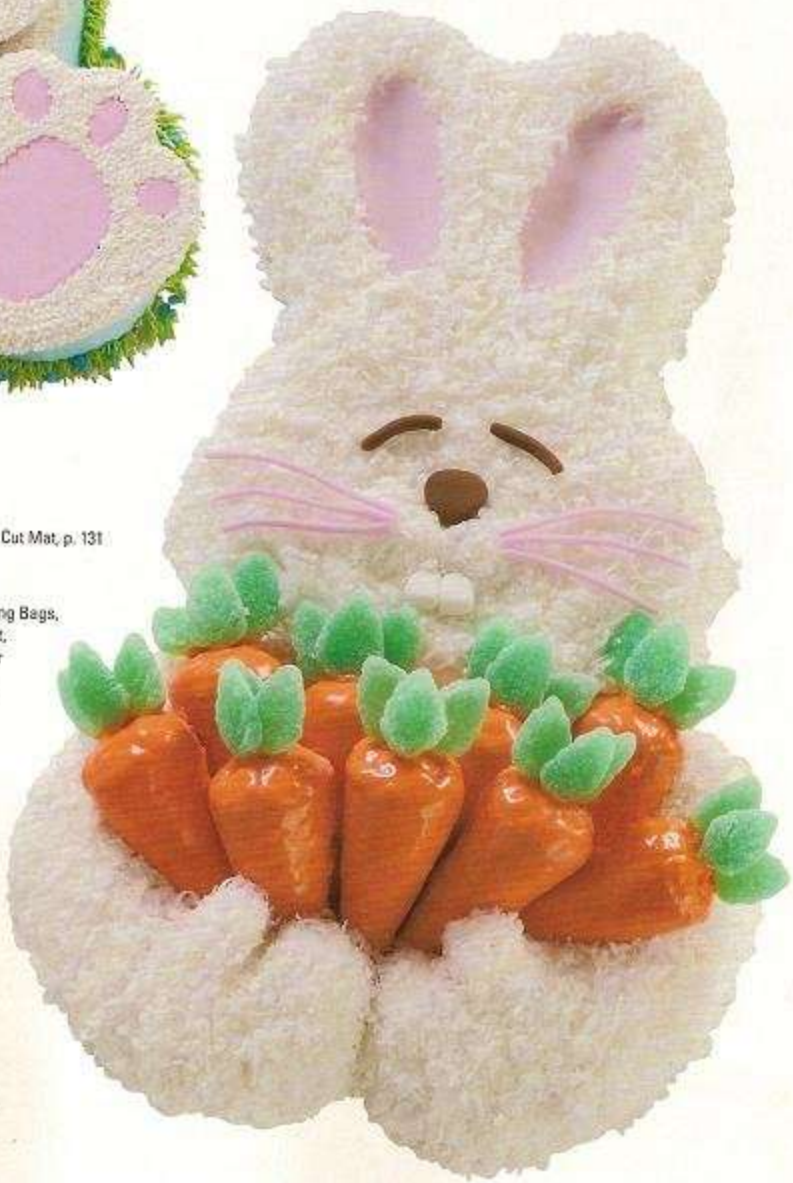
Colors:* Royal Blue, Brown, Red-Red, Rose, Black, Leaf Green, Lemon Yellow, p. 135

Recipes: Buttercream Icing, Roll-Out Cookie, p. 114

Also: 2007 Pattern Book (Ear, Front Paw, Back Pawl, p. 126; Petite Eggs Icing Decorations, p. 202; Bunny/Ducks Mix Sprinkle Decorations, p. 203; Cookie Sheet, Cooling Grid, p. 161; Cake Boards, Fanci-Foil Wrap, p. 225; paring knife, large marshmallows, cornstarch, toothpick

Roll out cookie dough; trace patterns with toothpick. With knife, cut one each ear, front and back paw. Reverse patterns and repeat. Bake and cool cookies and cake. Ice cake sides smooth. Using tip 4, pipe in inside ears and back paw pads on cookies, tongue on cake. Using tip 4, outline and pipe in mouth; build up nose (pat smooth with finger dipped in cornstarch). Build up cheeks with tip 2A. Pipe in whites of eyes using tip 4 (pat smooth); pipe in pupils (pat smooth). Build up basket area on tummy; cover with tip 8 basketweave. Edge top of basket with tip 8 rope border. Cover bunny and cookies with tip 16 stars. Pipe tip 8 rope basket handle. Position ears, supporting with marshmallows; position paws. Position icing decoration eggs in basket. Pipe tip 2 pull-out grass around eggs. Pipe tip 233 pull-out grass bottom border. Add sprinkles on grass. Cake serves 12; each cookie serves 1.

*Combine Leaf Green and Lemon Yellow for green shown. Combine Brown with Red-Red for brown shown.



▶ Rabbit's Haul

Step-By-Step Bunny, p. 201

Brown, p. 135

White Ready-To-Use Rolled Fondant (72 oz.), p. 128; Rolling Pin, Roll & Cut Mat, p. 131

Orange Candy Melts®† (1 pk.), p. 162; Primary Candy Color Set, p. 163

Buttercream Icing, p. 114; favorite crisped rice cereal treats

Cookie Sheet, Cooling Grid, p. 149; Piping Gel, p. 134; Disposable Decorating Bags, #12 Cake Boards, Fanci-Foil Wrap, p. 225; sugar cones, shredded coconut, vegetable shortening, granulated sugar, jelly spearmint leaves, waxed paper

Make carrots. Prepare crisped rice cereal treats; fill sugar cones with mixture, mounding slightly at top. Melt candy; add orange candy color to tint and thin with a small amount of vegetable shortening. Cover cones with melted candy (p. 124). Let set on waxed paper-covered board. For leaves, cut spearmint leaves lengthwise in half; roll out lightly on surface sprinkled with granulated sugar. Attach leaves to cones with melted candy. Set aside.

Make bunny cake on triple-thick foil-wrapped board cut to fit cake plus an allowance for arm area. For neck, roll an 8 oz. piece of fondant into a tapering 1¾ in. diameter log; position at bottom of bunny cake. Roll out remaining fondant ¼ in. thick; cut an 8 x 5 in. rectangle base to support cones and cover bottom of cake. For each arm, shape 24 oz. of fondant into an 11 in. diameter log; flatten slightly. Attach tapered ends to neck with pick and curve around cake board. Shape hands for paw and thumb areas. Trim rectangle base to fit arms if needed. Ice cake and arms with spatula, building up nose and muzzle area. Tint a 2 in. ball of fondant rose and a 1⅛ in. ball brown. Press coconut on cake and arms, leaving inside of ears open. Roll remaining fondant ⅛ in. thick; cut ovals to fit inside ears and position. Shape thin tapered ears and whiskers and a ¾ in. flattened ball for nose; position on cake. Insert arms and position carrots. Cake serves 12; each carrot serves 1.

Cottontail Carousel

Pan: 9 x 13 x 2 in. Sheet, p. 148

Tips: 1, 3, p. 140

Colors:* Violet, Rose, Kelly Green, Brown, p. 135

Cookie: Easter Cutter Collection, p. 203; Circle Metal Cutter, p. 158; Cookie Sheet, Cooling Grid, p. 149; Rolling Pin, p. 131

Candy: White Candy Melts®†, p. 162; Primary, Garden Candy Color Sets, p. 163; 6 in. Lollipop Sticks, p. 165

Recipes: Color Flow Icing, Roll-Out Cookie, p. 114; favorite crisped rice cereal treats

Also: Color Flow Mix, p. 134; Parchment Triangles, p. 138; pastel candy-coated chocolates, pink gumballs, pink curling ribbon (12 in. for each treat), white card stock, marking pen, cellophane tape, scissors, knife

Prepare cereal treats and press into pan, 1 in. thick. Cut 1 base for each treat using circle cutter. Tint portions of melted white candy pink, green and yellow using candy colors. Cover bases with melted candy (p. 124). Attach candy-coated chocolates to side with melted candy; let set.

Roll out dough and cut 1 bunny for each treat; bake and cool. Using full-strength color flow, outline bunny, ear and saddle with tip 3; let set. Flow in using thinned color flow in cut parchment bag. Pipe tip 1 dot eye, string mouth and feet with full-strength color flow; let set.

Wrap lollipop sticks with curling ribbon; secure with tape. Cut a small hole in gumball; insert on end of stick. Attach bunny with melted candy. Insert stick into base. Cut flags from card stock; write names and tape to stick. Each serves 1.

*Combine Violet with Rose for violet shown.

▶ Bunches for Bunny!

Cookie: Bunny Cookie Treat Pan, 6 in. Cookie Treat Sticks, p. 201; Cookie Sheet, Cooling Grid, p. 149; Rolling Pin, p. 131

Tip: 3, p. 140

Colors: Rose, Black, Kelly Green, p. 135

Recipes: Royal Icing, Roll-Out Cookie, p. 114

Also: 2007 Pattern Book (Paw), p. 126; Oval Cut-Outs™, p. 132; Meringue Powder, p. 134; candy corn, white chenille bumpy pipe cleaners, white heavyweight card stock, pencil, scissors, cornstarch, paring knife

Roll out a portion of dough; cut an oval cookie for each treat using largest Cut-Out. Using knife, cut one long side of oval straight. Bake and cool oval cookies and bunny treat cookies on sticks. Cover oval and bunny cookies with thinned royal icing (p. 124); let set. Twist a pipe cleaner around each stick for arms (p. 119). Attach oval cookie to stick with royal icing, positioning straight edge against bunny neck. Using tip 3, pipe dot and string facial features, pipe in inside ears (smooth with finger dipped in cornstarch). Attach candy corn carrots to oval cookie with dots of icing; let set. Pipe tip 3 pull-out stems on carrots. Using pattern and card stock, cut 2 paws for each bunny. Bend arms together in front of oval cookie. Attach paws with royal icing; let set. Each serves 1.

▲ Ballerinas Are Tutu Cute!

Tips: 2, 3, 8, 104, p. 140

Colors:* Black, Rose, Violet, Lemon Yellow, Golden Yellow, Royal Blue, p. 135

Cookie: Easter Cutter Collection, Nesting Bunnies Plastic Cutter Set, p. 203; Cookie Sheet, Cooling Grid, p. 149; Rolling Pin, p. 131

Recipes: Royal Icing, Roll-Out Cookie, p. 114

Also: Meringue Powder, p. 134; cornstarch

Roll out dough; cut bunny head and carrot cookies using cutters from sets. Bake and cool. Attach head to top of carrot with royal icing. Ice cookies (pat smooth with finger dipped in cornstarch). Pipe tip 8 outline legs using heavy pressure. With tip 3, pipe dot shoes with string straps; outline and pipe in leotard and bow. Pipe tip 2 outline eyes and mouth; add tip 3 dot nose and cheeks. Pipe tip 104 ruffle. Each serves 1.

*Combine Violet with Rose for violet shown. Combine Lemon Yellow with Golden Yellow for yellow shown.

▲ Easter Parade Pops

Pan: Non-Stick Cookie Sheet, p. 146

Colors:* Rose, Violet, Golden Yellow, Kelly Green, p. 135

Fondant: White Ready-To-Use Rolled Fondant (24 oz.), Brush Set, p. 128; Quick Ease Roller, p. 129; Roll & Cut Mat, p. 131

Candy: Candy Melts®† in Yellow, Blue, Light Cocoa, White (1 pk. each), p. 162; Primary and Garden Candy Color Sets, p. 163; Cordial Cups Candy Mold, p. 165; Garden Goodies 2-Pack Mold Set, p. 164; 6 in. Lollipop Sticks, p. 165

Also: Circle Metal Cookie Cutter, p. 158; Floral Collection Flower Making Set, p. 130; Parchment Triangles, p. 138; paring knife, 6 in. ruler, waxed paper, craft block, cornstarch

In advance: Make candy pieces. For faces, tint melted white candy flesh tone using pink, yellow and orange candy colors. Position circle cookie cutter on non-stick cookie sheet; fill ⅛ in. deep. Refrigerate until firm; unmold. For man, using blue candy, mold 1 solid cordial cup hat and one 2¼ in. diameter circle for brim on waxed paper. Mold woman's hat using yellow candy and garden set mold. Refrigerate all until firm; unmold.

Trim off ¼ in. at top of man's head to fit hat. Place faces on waxed paper-covered board; pipe hair, facial features, moustache and cheeks on faces using melted candy in cut parchment bag. Attach hat pieces with melted candy; let set.

Tint portions of fondant rose, violet, yellow and green. Roll out ⅛ in. thick. Cut rose, violet and yellow flowers using apple blossom cutter from flower making set. Cut green leaves using smallest rose leaf cutter from set; trim around leaf edges. For flower centers, roll small balls of white fondant; attach with damp brush. For feather, cut a 2 x ½ in. wide leaf shape with knife; cut slits to feather edges. For hatbands, cut 3 x ⅜ in. high strips. For bow ties, cut 5 x ⅜ in. high strips. Brush ends with water; fold ends to meet at center; pinch center together. Cut a 1 x ¼ in. high strip for knot and attach around center with damp brush. For woman's hat bow, cut a 5 x 1 in. high strip; repeat same procedure as other bows, without center knot. Attach sticks to heads and bow ties to sticks with melted candy. Attach remaining fondant pieces with melted candy. Insert in craft block to set. Each serves 1.

*Combine Violet with Rose for violet shown.

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▶ On the Wing this Spring!

Pan: Mini Ball, p. 154
Cookie: Easter Mini Cutter Set, p. 203; Cookie Sheet, Cooling Grid, p. 149
Tips: 3, 16, p. 140-141
Colors: Orange, Black, Lemon Yellow, p. 135
Recipes: Buttercream Icing, Roll-Out Cookie, p. 114
Also: Straight Spatula, p. 138; Cake Board, Fanci-Foil Wrap, p. 225; large marshmallows, scissors, cornstarch

For each chick, cut, bake and cool 4 tulip cookies for wings and feet, bake and cool ½ mini ball cake for head. For body, slightly trim marshmallow vertically to lay flat on board. Position head and body, cut side down, on a foil-wrapped cake board, cut to fit. Ice head and body fluffy. Pipe tip 16 pull-out feathers on wing cookies and top of head. Ice feet smooth. Pipe tip 3 ball whites of eyes, pupils and cheeks (flatten and smooth with finger dipped in cornstarch). Ice mouth area smooth; add tip 3 outline beak, tapering lines to corners of beak. Attach wings and feet to body with dots of icing. Each serves 1.

Egg Expedition

Loaf, p. 149
Kelly Green, Leaf Green, Rose, Lemon Yellow, Brown, p. 135
White Ready-To-Use Rolled Fondant (24 oz.), Set, p. 128; Rolling Pin, Roll & Cut Mat, p. 131
Easter Mini Cutter Set, Happy Easter Colored Cutter Set, Easter Cutter Collection, p. 203; Grid, p. 149
Buttercream Icing, p. 114
Pattern Book (Large and Small Treetops and Grass), p. 126; Primary and Neon Fine Tip Edible Color Markers, p. 128; 8 in. Lollipop p. 165; Cake Boards, Fanci-Foil Wrap, p. 225; Triangles, p. 138; White Candy Melts®†, (1 pk.), p. 162; Flowerful Medley Sprinkle Decorations, p. 136; Clear Vanilla Extract, p. 134; Disposable Decorating Bags, p. 138; scissors, craft knife, waxed paper, cornstarch, craft foam block, toothpick

In advance: Make fondant bunnies, tulips, leaves, treetops and trunks. For bunnies, roll out white fondant ⅛ in. thick; cut 3 bunny shapes using cutters from each set. Let dry on waxed paper-covered board, dusted with cornstarch. Reserve a 2½ in. ball of white; tint remaining fondant: 12 oz. leaf green, a 2½ in. ball of brown and 1½ in. balls of rose, yellow and violet. Roll out rose, yellow and violet ⅛ in. thick; cut 4-5 tulips in each color using mini cutter. Let dry. Roll out green and brown fondant ⅛ in. thick; trace treetop and trunk patterns with toothpick and cut 3 large and 2 small of each. Cut leaves for tulips using ears from mini bunny cutter. Let all dry. Reserve remaining green fondant. For flower stems, cut 14 lollipop sticks in half; tint vanilla green and brush on sticks. Let stems dry in craft block. Draw features and decorated egg on bunnies with FoodWriters. Using reserved white fondant, roll small balls for bunny tails and logs for standing bunny's arms; attach with damp brush. Attach confetti sprinkles with dots of melted candy. Attach treetops to trunks with melted candy; let set. With melted candy, attach trees and bunnies to lollipop sticks, attach tulips and leaves to stems. Let set.

Ice 2-layer cake smooth (bake two 1½ in. high layers for a 3 in. high cake). Roll out reserved green fondant ⅛ in. thick. Trace grass pattern with toothpick, making a separate section for each cake side. Cut grass with knife; attach to cake sides. Draw grass blades with FoodWriter. Attach tulips to grass with dots of icing, trimming sticks as needed. Insert trees and bunnies. Serves 12.

†Brand confectionery coating.

▲ Lady Liberty

Pans: Star, p. 154; 9 x 5 in. Loaf, p. 149

Tips: 1s, 2, 2A, 3, 14, 21, p. 140-141

Colors:* Black, Royal Blue, Teal, Kelly Green, Lemon Yellow, Red-Red, p. 135

Candy: Summer Fun Lollipop Mold 2-Pk. Set, p. 164; White Candy Melts®†, p. 162; Primary, Garden Candy Color Sets, Decorator Brush Set, p. 163; 11¾ in. Lollipop Sticks, p. 165;

Recipes: Buttercream, Royal Icings, Color Flow Icing, p. 114

Also: 2007 Pattern Book (Lady Liberty), p. 126; Piping Gel, Color Flow Mix, Meringue Powder, p. 134; Plastic Dowel Rods, p. 224; 16 in. Cake Circles (2), Cake Boards, Fanci-Foil Wrap, p. 225; Patriotic Candles, p. 204; Parchment Triangles, p. 138; waxed paper, white florist tape, 22-gauge florist wire (20 pieces, 13 in. long)

At least 72 hours in advance: Make color flow statue (p. 124) using pattern. Make starburst (p. 119). Make candy. Tint portion of melted candy blue, red, yellow and green using candy colors. Mold candy boats using painting method (p. 123). On waxed paper, pipe a 1 in. diameter circle stand for each boat, using white candy in cut parchment bag; refrigerate until firm. Attach ships to stands with melted candy; let set.

Prepare base board. Wrap double-thick cake board with foil. Cut loaf cake vertically in half and stack for pedestal. Prepare star cake and pedestal cake for Stacked Construction (p. 112). Ice cakes smooth in gray. On pedestal, pipe a tip 2A band at top border and a double-high tip 2A band at bottom border; overpipe lowest band for dimension. Divide sides into 5ths, marking divisions between top and bottom border. Pipe tip 3 vertical lines at division marks and horizontal lines at edges of top and bottom bands. Pipe tip 2 outline windows and tip 3 outline door. Add tip 3 brick lines on upper tip 2A band at bottom border. Pipe tip 3 vertical lines at edge of top border. Pipe in tip 3 heavy line bricks at corners of pedestal. Pipe tip 3 bead top and bottom borders on star cake. Pipe tip 21 rosette candleholders; insert candles. Position cakes on base board. Cut two 4 in. lengths of plastic dowel rod; insert in star cake behind pedestal. Insert starburst wires in dowel rods. Insert statue in pedestal. Tint piping gel blue and cover base board. Position boats. Cake serves 20; each candy serves 1.

*Combine Teal with a little Kelly Green for green used on statue.

†Brand confectionery coating.

▲ Uncle Sam Wants Cupcakes

Pan: Standard Muffin, p. 149

Recipe: Buttercream Icing, p. 114

Also: Uncle Sam Bobblehead Toppers, Patriotic Stars Baking Cups, p. 204; Patriotic Mix Sprinkles Decorations, p. 2

Ice cupcakes smooth; top with sprinkles. Position Uncle Sam topper. Each serves 1.

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▲ Country Coolers

Cookie: Stars Nesting Metal Cutter Set, p. 158; 6 in. Cookie Treat Sticks, p. 161; Patriotic Cupcake and Cookie Stencils, p. 205; Rolling Pin, p. 131; Cookie Sheet, Cooling Grid, p. 149

Recipe: Roll-Out Cookie, p. 114

Also: Red, Blue Colored Sugars, p. 136; White Candy Melts®, p. 162; Cake Boards, p. 225; Parchment Triangles, p. 138; Patriotic Stars Party Bags, p. 204; ½ gallon brick vanilla ice cream (makes about 8 treats), curling ribbon, waxed paper, serrated knife

At least 1 day in advance: Make cookie and ice cream stars. Roll out dough just under ⅛ in. thick. Cut cookies using 2nd largest star cutter; bake and cool. Using serrated knife, cut ice cream into ½ in. thick horizontal slices. Cut stars using 2nd largest cutter. Sandwich ice cream stars between two cookies. Insert cookie stick and freeze a few hours until very solid. Remove from freezer and coat bottom cookie with melted candy; let set. Turn sandwich over and place on cooling grid; cover with melted candy (p. 124). Freeze until firm. Position stencils on sandwich tops. Lightly spread melted candy over open areas; immediately sprinkle with colored sugar. On edges of stars, pipe melted candy in cut parchment bag; immediately sprinkle with blue sugar. Tie curling ribbon onto sticks. Place sandwiches in treat bag; wrap and freeze until serving. Each serves 1.

▲ Ribbon of Remembrance

[illegible], p. 151
[illegible], p. 140-141
[illegible]: Red-Red, Royal Blue, p. 135
[illegible]: Buttercream Icing, p. 114
[illegible]: Cake Board, Fanci-Foil Wrap, p. 225; toothpick, ruler

[illegible] sides smooth. Mark ⅝ in. wide stripe areas on [illegible] with toothpick. Cover cake top with tip 16 stars. [illegible] star bottom border. Serves 12.

▶ Bursting in Air!

[illegible], p. 154
[illegible], p. 140-141
[illegible]: Royal Blue, Red-Red, p. 135
[illegible]: Buttercream Icing, Color Flow Icing, p. 114
[illegible]: Pattern Book (1¼, 2, 5, 7 in. Patriotic Stars), [illegible]; Color Flow Mix, p. 134; 8 in. Lollipop Sticks, p. 165; [illegible] Triangles, p. 138; Red, Blue Colored Sugars, p. 136; [illegible] Boards, Fanci-Foil Wrap, p. 225; waxed paper

[illegible] **days in advance:** Make color flow stars (p. 124): 1 each 7 in. [illegible] in. red stars; 5 each 2 in. blue and red stars; and 5 each 1¼ in. [illegible] red stars. Outline and flow in following instructions; while still wet, [illegible] with colored sugars. Let dry on waxed paper-covered cake boards.

[illegible] smooth. Pipe tip 21 star bottom border. Attach 1¼ in. stars to [illegible] lollipop sticks with full-strength color flow. Pipe a tip 21 mound [illegible] buttercream in center of cake top. Insert 5 of the sticks into mound, [illegible] ends with star points; insert remaining sticks between star [illegible], aligning with opposite sticks. Pipe tip 21 mound on both sides [illegible] at edge of cake; position 2 in. stars on mounds. Position 7 in. [illegible] center of cake; attach 5 in. star on top with full-strength color [illegible]. Serves 12.

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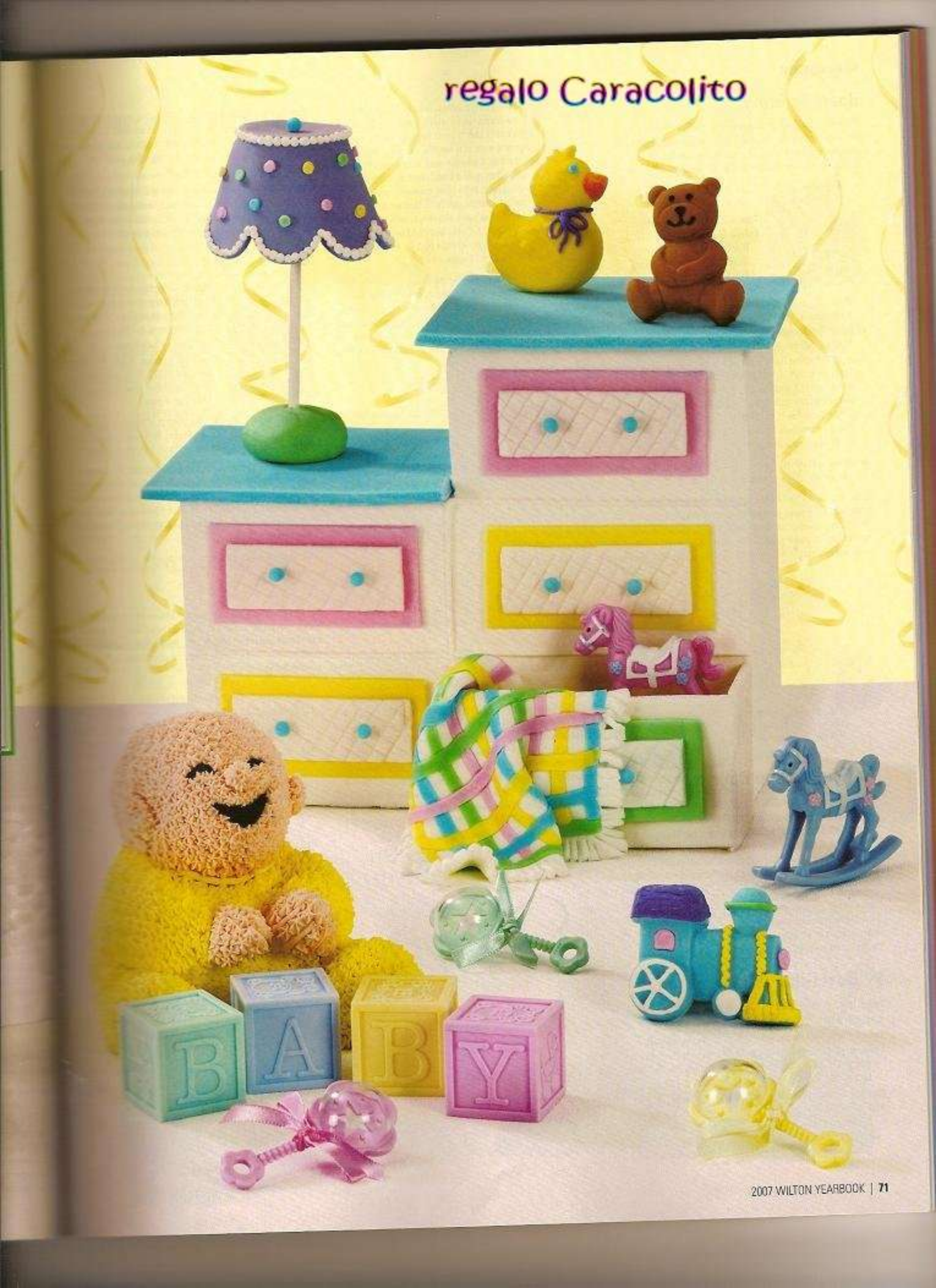
Days to Treasure

In years to come, you'll think of the big milestone moments. Where you were. Who was there. And if the cake was as amazing as these, it will be part of your memories too. Look inside, as gum paste bridesmaids try to catch the bridal bouquet on the perfect shower centerpiece. When baby's on the way, we have the adorable nursery shown here, filled with fondant furnishings and toys. For Christening, it's a lovely tower of cupcakes, each topped with a cookie bassinet. Our latest dessert ideas capture the excitement and fun of all life's big events like never before.

Instructions for projects shown on these two pages are on page 72.


B A B Y

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Room To Grow

Everyone will want to peek into the nursery! From the drawers to the floor, it's filled with baby's favorite things. A perfect shower centerpiece and dessert: the loaf cake dresser is accented with great fondant details.

Pans: 9 x 5 in. Loaf, p. 149; Mini Stand-Up Bear Set, p. 153
Tips: 1, 2, 3, 8, 13, p. 140-141
Colors: Copper (skin tone), Rose, Royal Blue, Lemon Yellow, Violet, Kelly Green, Orange, Black, Brown, p. 135
Fondant: White Ready-To-Use Rolled Fondant (72 oz.), Brush Set, p. 128; Cutter/Embosser, p. 129; Rolling Pin, Roll & Cut Mat, p. 131
Recipes: Buttercream, Royal Icings, p. 114; Thinned Fondant Adhesive, p. 115
Also: 2007 Pattern Book (Lampshade), p. 126; Baby Candy Mold 2-Pk. Set, p. 164; 11¾ in. Lollipop Sticks, p. 165; Baby Blocks Containers, p. 227; Rocking Horses, Shower Rattles, p. 226; 13 x 19 in. Cake Boards, Fanci-Foil Wrap, p. 225; Gum-Tex™, p. 131; Meringue Powder, p. 134; ruler, sharp embroidery scissors, sharp knife, freezer paper, cornstarch, cellophane tape

In advance: Make fondant duck, bear, train, lamp, decorative drawer panels, dresser tops and open drawer (p. 122).

Bake and cool 3 loaf cakes and bear cake using firm-textured batter such as pound cake. Assemble dresser. Stack 2 full loaves; cut third loaf in half. Position half loaf to make tall dresser section. Trim all sides evenly; ice smooth with buttercream. On front, pipe tip 3 vertical line at center point of 2 full loaves and horizontal lines at loaf seams. Attach decorative drawer panels with buttercream. Position dresser tops. On bear cake, trim off back, stomach, muzzle, neck, arms, legs and ears to resemble baby. For legs, roll 2 fondant logs, 2 x 1 in. diameter; push into cake. For feet, roll two ¾ in. balls; flatten and attach with buttercream. For arms, roll 2 fondant logs, 2¼ x ½ in. diameter; attach to cake with buttercream. For hands, roll ⅝ in. fondant balls; attach with damp brush. Outline neck and wrists with tip 3, pipe in eyes and mouth with tip 2. Cover body and face with tip 13 stars; overpipe ears and nose. Pipe tip 3 pull-out lines on fingers; overpipe with tip 13 stars.

Make fondant blanket (p. 122). Immediately position in open drawer. Roll a ¾ in. ball of fondant for rocking horse base and position inside drawer; position rocking horse. Position lamp base; insert lamp on stick. Attach shade to top of lamp with icing. Position cakes, blocks, rattles, rocking horse and train on foil-covered double-thick board; position duck, bear and lamp on dresser tops. Serves 21.

Rattle & Roar!

Cookie: Cookie Sheet, Cooling Grid, p. 149
Tips: 2, 9, p. 140
Colors: Rose, Sky Blue, p. 135
Candy: Baby Shower Mold, p. 229; Candy Melts®† in Blue, Pink, White, p. 162; Decorator Brush Set, p. 163
Recipes: Royal Icing, Roll-Out Cookie, p. 114
Also: Teddy Bear Plastic Cookie Cutter, p. 160; Parchment Triangles, p. 138; Meringue Powder, p. 134; Rolling Pin, p. 131; light corn syrup, cornstarch

One day in advance: Mold candy rattles using painting method (p. 123). Refrigerate until firm; unmold. Bake and cool cookies. Outline cookies with tip 2 and full-strength royal icing; flow in with thinned royal icing using cut parchment bag. Let set overnight.

Decorate bears with full-strength royal icing. Pipe tip 9 dot muzzle; add tip 2 dot eyes and nose, string mouth. Outline and pipe-in diaper with tip 2 (smooth with finger dipped in cornstarch). Attach rattles with melted candy. Each serves

Cradle Cuties

Fondant: White Ready-To-Use Rolled Fondant, Brush Set, p. 128; Fine Tip Neon Color FoodWriter™ Edible Color Markers, p. 128
Color: Copper (skin tone), p. 135
Also: Baby Cradles, p. 227; Mini Heart Candies, p. 229; ¾ in. wide satin ribbon in pink or blue (10 in. per favor); glue gun

In advance: Make heads. Tint portion of fondant copper. For head, roll a ⅞ in. ball of fondant. Roll a small fondant ball for nose; attach with damp brush. Let dry overnight.

Draw eyes and mouth with black FoodWriter. Fill cradles with candies. For pillows, shape rectangles using 1 in. ball of white fondant; position in cradle. Position head on pillow and add candies around head. Make bow using 10 in. of ribbon; trim as needed and attach to cradle with hot glue. Each serves 1.

†Brand confectionery coating.

▲ Peek-A-Boo Bags

Candy: Pillow Mints, p. 227
Also: Drawstring Sachets, p. 227; 1¼ in. wooden craft balls, fleshtone craft paint, paint brush, hot glue gun, pink and blue tissue paper, fine-tip black permanent marker, ⅛ in. wide satin ribbon in blue and pink

Paint wooden balls with craft paint; let dry. Draw eyes and mouths on balls with permanent marker. Line sachets with tissue paper. Fill sachets with mints; attach heads with hot glue. Tie bow on sachets using 10 in. of ribbon; make hair bows using 3 in. ribbon; trim as needed and glue to girl heads. Each serves 1.

▶ Best Gift Ever!

Pans: 10 x 2 in. Heart Pan, p. 147; Mini Loaf, p. 149
Tips: 4, 5, p. 140
Colors: Royal Blue, Rose, Black, Copper (skin tone), p. 135
Fondant: White Ready-To-Use Rolled Fondant (48 oz.), Brush Set, p. 128; Round Cut-Outs™, p. 130; Rolling Pin, Roll & Cut Mat, p. 131; Easy-Glide Fondant Smoother, p. 129
Recipes: Buttercream, Royal Icings, p. 114
Also: 101 Cookie Cutters Set, p. 160; 8 in. Lollipop Sticks, p. 165; Cake Board, Fanci-Foil Wrap, p. 225; Gum-Tex™, p. 131; Meringue Powder, p. 134; black shoestring licorice, ⅞ in. wide pink ribbon, cornstarch, large marshmallows, florist wire

At least 48 hours in advance: Tint 8 oz. fondant copper; mix with ½ tsp. of Gum-Tex. Make fondant head, ears and foot (p. 121).

Bake and cool 1-layer (2 in. high) 10 in. heart cake (use firm-textured batter such as pound cake) and one mini loaf cake, 1 in. high. Position heart cake, pointed end up, on foil-wrapped board, cut large enough to fit gathered top piece. Fill in indented center of heart with buttercream. Cut sides of loaf cake at an angle to taper toward bottom; bottom should measure 3½ in. wide. Loaf cake will support gathered top piece. Prepare cakes for rolled fondant (p. 113); cover separately with fondant and smooth with Fondant Smoother. For gathered top, roll out fondant 1 in. thick; cut a 5 x 12 in. rectangle. Gather rectangle at its base into a triangular shape, curving the top two points outward and forming folds with your fingers. Position loaf cake so that tapered side is 1 in. above point of heart cake; position gathered fondant top over loaf cake, attaching to heart cake with damp brush.

For head support, insert 2 marshmallows on sticks into cake sides, extending about 4 in. Position head. Insert 2 sticks in top of foot and insert end in cake. Write tip 5 message in buttercream. Make ribbon bow and position at neck of bundle. Serves 13.

A Buggy of Bargains!

Buggy, p. 152

12, 18, p. 140-141

Rose, Leaf Green, Lemon Yellow, Golden Yellow, Violet, Copper (skin tone), p. 135

White Ready-To-Use Rolled Fondant (24 oz.), Set, p. 128; Heart Cut-Outs™, p. 130; Rolling Pin, & Cut Mat, p. 131

Buttercream, Royal Icings, p. 114

Pattern Book (Shopping Bags), p. 126; Fine Colors FoodWriter™ Edible Color Markers, Circle Metal Cookie Cutter, p. 158; Cake Board, Foil Wrap, p. 225; Gum-Tex™, p. 131; Meringue , p. 134; paring knife, pink curling ribbon, waxed paper, cornstarch

Make ahead: Combine 12 oz. of fondant with of Gum-Tex; reserve remaining fondant. fondant baby, shopping bags, hearts and cell

Background areas of buggy cake smooth in buttercream. Using light rose and white buttercream, checkerboard design with tip 18 stars in alternating squares. Pipe tip 3 outline ribs on hood in dark rose. hood with tip 18 stars in light rose. Add tip 18 zigzag in light rose. Add tip 8 outline wheel spokes wheel center (flatten and smooth with finger in cornstarch). Pipe tip 12 outline wheel rims and handle in light rose. Position hearts, shopping , face and cell phone. Serves 12.

Combine Leaf Green with Lemon Yellow for green shown. Combine Lemon Yellow with Golden Yellow for yellow shown.

The Toddler Track

Loaf, p. 149; Choo-Choo Train Set, p. 155

12, 14, 16, 21, 101, p. 140-141

Blue, Copper (skin tone), p. 135

Buttercream, Royal Icings, Roll-Out Cookie, p. 114

Pattern Book (Smoke Cloud), p. 126; Shower Baby Bears, Rocking Horses, p. 226; Cake Board, Foil Wrap, p. 225; Gingerbread Boy Metal Cutter, Round Cut-Outs™, p. 130; 4 in. Lollipop Sticks, Meringue Powder, p. 134; Rolling Pin, p. 131; 8½ x white card stock, 4 in. blue/white candy sticks (2), marker, scissors, cornstarch, cellophane tape

Bake and cool train and 2 mini loaves using firm-textured batter such as pound cake.

Tint a small portion of cookie dough copper. Roll out copper dough; cut 1 gingerbread boy for baby. Roll out untinted dough and use large round Cut-Out to cut 4 wheels and medium Cut-Out to cut 10 wheels. Bake and cool. Ice wheels smooth with royal icing; let dry. Outline wheels, spokes and pipe rosette centers with tip 16 on large wheels and tip 14 on medium wheels. For baby cookie, use royal icing and tip 2 to pipe dot eyes, string mouth and tie on bonnet. With royal icing, pipe tip 101 ruffle for bonnet and pipe in tip 3 diaper (smooth with finger dipped in cornstarch). Attach lollipop stick to back of cookie with royal icing, leaving 1½ in. extended at bottom. Set aside.

Ice mini loaves smooth. Pipe tip 16 star top and bottom borders. Cut 12 lollipop sticks to 3½ in. and push into mini loaf top for playpen railings. With royal icing, attach 2 lollipop sticks, cut to 4 in., for front and back top railing and 2 sticks, cut to 2 in., for side top railings. Join top railings in corners with tip 3 royal icing balls.

On train engine, ice bottom sections, windows and top of smokestack smooth. Outline train and cover top of smokestack and cab with tip 21 pull-out lines. Pipe tip 21 swirl on front of cab and tip 21 pull-out lines for cowcatcher. Cover remainder of train with tip 16 stars. Attach wheels on all cakes with icing; attach candy sticks to large wheels with royal icing. Insert candy sticks in cakes to connect cars. Cut out smoke cloud pattern from card stock, write message and tape to lollipop stick; insert stick into cake. Position baby in playpen and toys on last car. Cake serves 14; each cookie serves 1.

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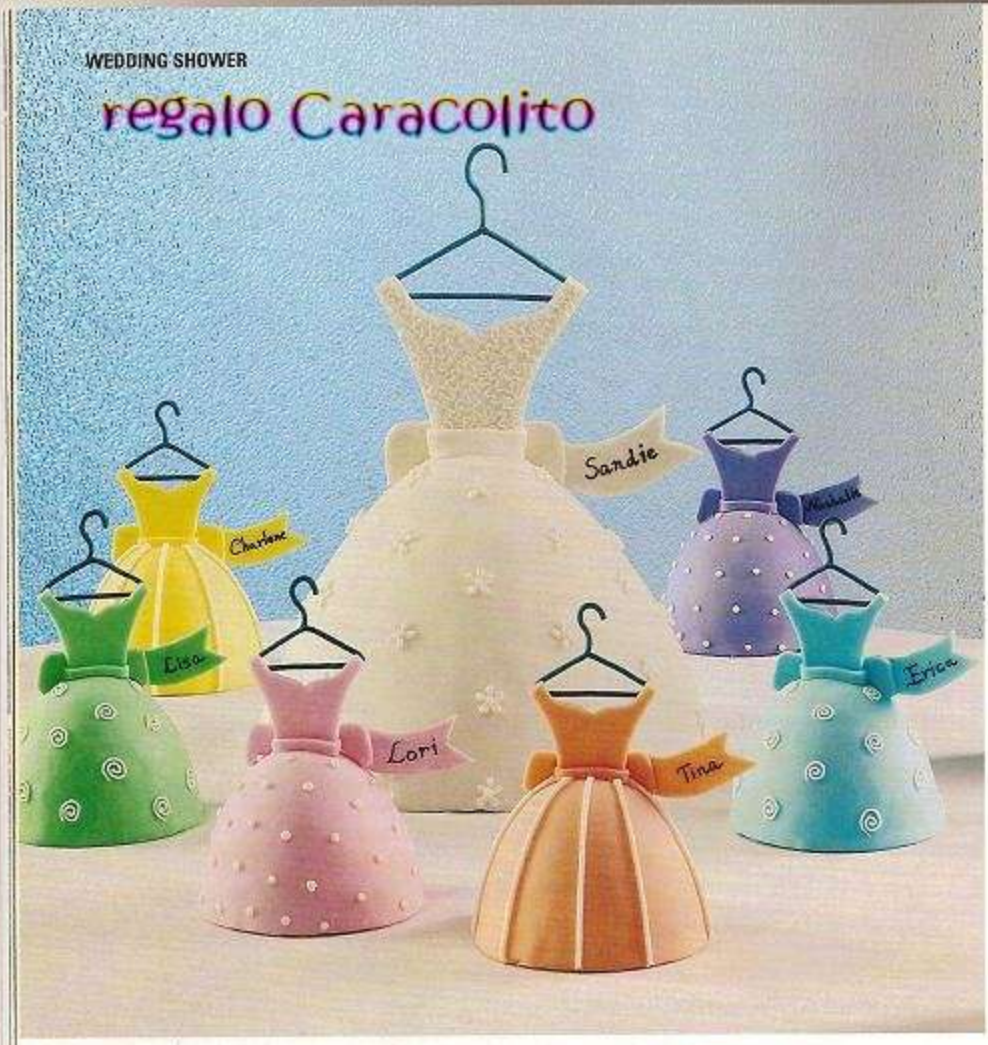


◀ A Court of Many Colors

Pans: Mini Wonder Mold, Classic Wonder Mold, p. 15
Tips: 1, 2, 3, 4, 5, p. 140
Colors:* Rose, Violet, Lemon Yellow, Golden Yellow, Kelly Green, Royal Blue, Creamy Peach, Black, p.
Fondant: White Ready-To-Use Rolled Fondant (72 oz.), Brush Set, p. 128; Rolling Pin, Roll & Cut Mat, p. 13
Recipes: Buttercream, Royal Icings, p. 114
Also: 2007 Pattern Book (Bride and Bridesmaids Hangers, Bodices, Streamers and Bows), p. 126; 6 in. Lollipop Sticks, p. 165; Fine Tip Neon Colors FoodWriter™ Edible Color Markers, p. 128; Gum-Tex™, p. 131; Meringue Powder, p. 134; Cake Board, Fanci-Foil Wrap, p. 225; waxed paper, cellophane tape; cornstarch

At least 2 days in advance: Make 1 bride and 6 bridesmaid hangers. Tape waxed paper over patterns. Using royal icing, pipe tip 4 bridesmaid and tip 5 bride hangers; make extras to allow for breakage and let dry. **Also:** Use patterns to make bride and bridesmaid bodices, streamers and bows. For bridesmaids, tint 7 oz. fondant each rose, violet, green, yellow, blue and peach. Add ¼ teaspoon Gum-Tex to 3 oz. of each color; reserve remaining 4 oz. for skirts. For bride, add ¼ teaspoon Gum-Tex to 3 oz. white fondant. Roll out all fondant ⅛ in. thick. Cut bodices, streamers and bows. Let dry on board dusted with cornstarch. Attach lollipop sticks to bodice backs with royal icing; let set.

Prepare 1 Classic and 6 Mini Wonder Mold cakes for rolled fondant (p. 113). Cover Classic cake with 15 oz. white fondant; cover mini cakes with reserved tinted fondant. Decorate bridal gown. With buttercream, pipe tip 2 bead flowers with dot center on skirt; cover bodice with tip 1 cornelli lace. Insert bodice in skirt. Cut a 3 x ¾ in. wide fondant sash; attach to waist with damp brush, wrapping around in back. Write name on streamer with FoodWriter. Attach bow, streamer and hanger to cake with royal icing. Decorate bridesmaid dresses in buttercream. Pipe tip 3 lines, tip 2 dots and tip 1 swirls on skirts. In matching color fondant, cut 1½ x ⅛ in. wide sashes; attach to waist with damp brush. Write names on streamers with FoodWriter. Attach bows, streamers and hangers with royal icing. Bride cake serves 12; each bridesmaid cake serves 1.

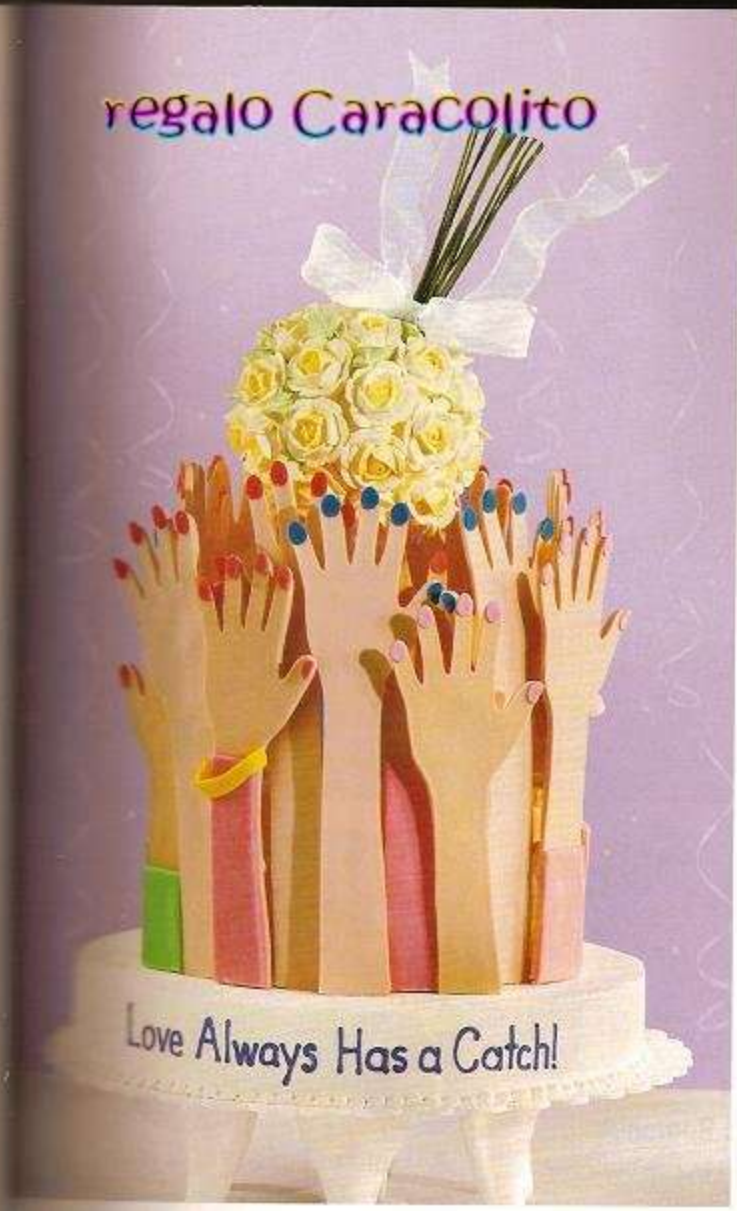
*Combine Lemon Yellow with Golden Yellow for yellow shown. Combine Violet with Rose for violet shown.

▶ Pair of Hearts

Pan: SweetHeart, p. 148
Tips: 2, 4, 6, 101, p. 140-141
Color: Rose, p. 135
Recipes: Buttercream, Royal Icings, p. 114
Also: 2007 Pattern Book (Center Heart, Script), p. 126; Flower Nail No. 7, p. 138; Cake Boards, Fanci-Foil Wrap, p. 225; Meringue Powder, p. 134; waxed paper, toothpick

In advance: Make tip 101 roses using royal icing. Make 72 white roses and 34 rose-colored roses, all with tip 4 bases. Make extras to allow for breakage and let dry.

Bake and cool two heart cakes. Trace center heart pattern on cake tops with toothpick. Ice cakes smooth in buttercream with white center hearts. Using script pattern, trace name on center heart; pipe name with tip 4. Create scroll shapes around center heart using tip 2 dots. Attach roses around center heart with buttercream. Pipe tip 6 bead bottom borders; attach roses over border with icing. Each cake serves 12.



◄ Catch The Excitement

Pans: 8, 12 x 2 in. Round, p. 148

Tips: 2A, 3, 6, 12, 104, 366, p. 140-141

Colors: Violet, Kelly Green, Rose, Copper (skin tone), Brown, Christmas Red, Moss Green, Kelly Green, Golden Yellow, Lemon Yellow, Orange, p. 135

Fondant: White Ready-To-Use Rolled Fondant (24 oz.), Brush Set, p. 128; Rolling Pin, Roll & Cut Mat, p. 131

Recipes: Buttercream, Royal Icings, p. 114

Also: 2007 Pattern Book (Hand/Arm), p. 126; 14 in. Plate, 7¾ and 6½ in. Columns (1 each), Glue-On Plate Legs (6), Bottom Column Bolt from Tall Tier Cake Stand, p. 222; Flower Nail No. 7, p. 138; Gum Paste Mix (3 cans), p. 131; Meringue Powder, p. 134; Wooden Dowel Rods, p. 224; Cake Boards, p. 225; cornstarch, sharp knife, 3½ in. craft foam ball, waxed paper, 24-gauge green cloth-covered florist wires (7½ in. long, 15 pieces), green florist tape, 1 x 18 in. long wire-edge ribbon, super-strong glue for plastics, scissors

In advance: Make gum paste hands/arms (p. 121). **Also:** Using royal icing, make 45 tip 104 roses with tip 12 bases. Pipe first 3 petals in Golden Yellow and next two rows in white. Make extras to allow for breakage and let dry. Glue legs to bottom of 14 in. plate; let dry.

Ice 2-layer 8 in. and 1-layer 12 in. cakes smooth and prepare for Center Column and Stacked Construction (p. 112). Assemble column using one 6½ and one 7¾ in. column and position cakes on plate. Pipe tip 6 bead bottom border on 12 in. cake. Print tip 3 message. Wrap each wire with florist tape to add dimension, then tape wires together. Cut a hole in side of craft foam ball to accommodate wires; cut a second hole in bottom of ball to fit column. Position ball over column, attaching with royal icing. Ice ball with royal icing and attach roses; add tip 366 moss green leaves in royal icing and let dry. Insert wires in craft foam ball. Tie ribbon bow around wires.

At reception: Pipe a tip 2A line of buttercream icing behind lower part of arms where they will rest against 8 in. cake; attach to cake. Serves 60.

► Romantic Setting

Pans: 8 in. Square, p. 148

Tips: 2, 3, p. 140

Colors: Rose, Golden Yellow, Black, p. 135

Fondant: White Ready-To-Use Rolled Fondant (48 oz.), Brush Set, p. 128; Fleur Pattern Fondant Roller, Rolling Pin, Roll & Cut Mat, p. 131; Cutter/Embosser, p. 129

Recipes: Buttercream Icing, Color Flow Icing, p. 114

Also: 2007 Pattern Book (Ring, Bow, Flower), p. 126; Color Flow Mix, p. 134; Cake Board, Fanci-Foil Wrap, p. 225; Parchment Triangles, p. 138; Lollipop Sticks, p. 165; waxed paper, non-stick pan spray, ruler

2 days in advance: Make color flow ring, 4 bows and 4 flowers using patterns. Prepare 2 recipes of color flow. Outline bow, flower and ring band with tip 2, outline diamond with tip 3; flow in using parchment bag. Make extras to allow for breakage and let dry for 2 days. When dry, using full-strength color flow, attach two lollipop sticks to outer bottom edges of ring; add one at center of diamond and background, extending to top of ring to reinforce. Let dry.

Bake cake smooth. Roll out fondant ¼ in. thick. Using straight-edge wheel of Cutter/Embosser, cut an 8 x 4 in. rectangle for each cake side. Imprint spiral design with Pattern Roller. Attach to cake sides, smooth at corners and trim to fit if needed. Roll ⅛ in. diameter logs of fondant to fit each bottom edge of cake; attach with damp brush. Roll ½ in. diameter fondant balls for bottom border; attach with buttercream. On flowers, pipe a tip 2 swirl in full-strength color flow. Attach flowers to bows and bows to cake with full-strength color flow. Insert ring in cake top. Serves 20.

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▶ Virtual Vases

Pans: 9 x 13 x 2 in. Sheet, p. 148; Non-Stick Cookie Pan, p. 148; Cooling Grid, p. 149
Tip: 12, p. 140
Fondant: White Ready-To-Use Rolled Fondant, Brush Set, p. 128; Square, Round Cut-Outs™, p. 130; Rolling Pin, Roll & Cut Mat, p. 131
Candy: White Candy Melts®†, p. 162; Garden, Primary Candy Color Sets, p. 163
Also: Flower Picks, p. 219; paring knife

In advance: Make candy platforms. Using candy colors, tint portions of melted candy yellow, pink and blue. Place large Cut-Outs on non-stick pan and fill ⅛ in. high with melted candy; refrigerate until firm and unmold. Reserve excess candy.

Bake and cool 1-layer cake using firm-textured batter such as pound cake. Using medium Cut-Outs, imprint top of cake with squares and circles. Cut out at imprints using paring knife.

Cover cakes with reserved melted candy (p. 124). Immediately insert toothpick in center of cake top to make a hole for flower pick. Attach cakes to candy platforms with melted candy. Remove toothpick; refrigerate cakes until firm. Roll out fondant ⅛ in. thick. For square cakes, cut 2 x ¼ in. strips for sides and an 8 x ¼ in. strip for top border; attach with damp brush. For circle cakes, cut dots with narrow end of tip 12 and an 8 x ¼ in. strip for top border; attach fondant with damp brush. Insert picks. Each serves 1.

†Brand confectionery coating.

▲ Perched in Paradise

Cookie: Heart Plastic Nesting Cutter Set, p. 160; Cookie Sheet, Cooling Grid, p. 149
Tips: 3, 7, 224, 349, p. 140-141
Colors: * Kelly Green, Rose, Golden Yellow, Lemon Yellow, p. 135
Candy: White Candy Melts®†, p. 162; Wedding Shower Lollipop Mold, p. 164
Recipes: Royal Icing, Roll-Out Cookie, p. 114
Also: Cake Board, p. 225; Rolling Pin, p. 131; Meringue Powder, p. 134; ⅛ in. wide ribbon (4 in. per cookie), waxed paper

In advance: Make flowers. Using royal icing, pipe 10 each tip 224 drop flowers in rose and yellow; add tip 3 dot centers. Make extras to allow for breakage; let dry. Also mold 2 bird candies without heart portion using melted white candy. Refrigerate until firm; unmold.

Roll out dough. Cut cookie using second largest heart cutter. Trim ½ in. off bottom point. Bake and cool. Pipe tip 7 outline cage using royal icing; position bird candies. Pipe tip 7 outline perch and bottom border. Attach flowers to border; add tip 349 leaves. Form a loop with 4 in. of ribbon; attach ends with icing. Attach loop and flowers at top with icing. Add tip 349 leaves. Each serves 1.

*Combine Golden Yellow and Lemon Yellow for yellow shown.

▼ Rock Solid Romance

Cookie: 101 Cookie Cutters Set, p. 160; Cookie Sheet, Cooling Grid, p. 149
Tip: 2, p. 140
Colors: Golden Yellow, Black, p. 135
Recipes: Color Flow Icing, Roll-Out Cookie, p. 114
Also: Color Flow Mix, p. 134; paring knife

Roll out dough; cut ring using large circle cutter, cut out center using medium circle cutter. Use small heart cutter to cut diamond; trim edges to create diamond shape and position on cookie sheet touching ring. Bake and cool. Outline ring and diamond using tip 2 and full-strength color flow; let set. Pipe in ring and diamond with thinned color flow; let set. Each serves 1.

▲ Limo of Love

Cookie: 101 Cookie Cutters Set, p. 160; Cookie Sheet, Cooling Grid, p. 149
Tips: 2, 3, 7, 24, p. 140-141
Colors: * Royal Blue, Brown, Red-Red, Lemon Yellow, Black, p. 135
Fondant: White Ready-To-Use Rolled Fondant, p. 128; Rolling Pin, Roll & Cut Mat, p. 131
Recipes: Royal, Color Flow Icings, Roll-Out Cookie, p. 114
Also: Color Flow Mix, Meringue Powder, p. 134; Cake Board, p. 225; small fruit-flavored disc candies, cardboard, cornstarch, paring knife, waxed paper

In advance: On waxed paper-covered board using royal icing, make 4 tip 24 swirl drop flowers for each cookie. Pipe tip 2 dot centers. Make extras to allow for breakage; let dry.

Cut cookies using car cutter; bake and cool. Outline car and window areas using tip 3 and full-strength color flow; let dry. Flow in car using thinned color flow; let dry. Using royal icing, pipe in wheels with tip 7 (smooth with finger dipped in cornstarch). Pipe tip 7 outline running board and wheel wells. Add tip 3 dot hubcaps and headlights. Pipe tip 3 curving outline streamer; attach flowers. For disc candy faces, pipe tip 2 dot eyes, outline mouth and pull-out hair.

For veil, roll out white fondant ⅛ in. thick. Cut a 3 x 1 in. wide piece, narrowing to ½ in. wide. Attach veil with dots of icing; attach heads in window. Pipe tip 3 zigzag crown. Each serves 1.

*Combine Brown and Red-Red for brown shown.

▶ A Case of True Love

[illegible] Heart Silicone Mold, p. 144
[illegible] Truffles, p. 115
[illegible] White Ready-To-Use Rolled Fondant, p. 128; [illegible] Light Cocoa Candy Melts®†, p. 162; Engagement [illegible], p. 219; Spatula, p. 138; Cookie Sheet, p. 149

[illegible] case, make two ¼ in. thick candy shells [illegible] heart mold. Refrigerate until firm; unmold by [illegible] mold cavities inside out and gently peeling away [illegible] shell. Prepare truffle mixture with cocoa Candy Melts. [illegible] shell halfway with mixture; seal at halfway point [illegible] melted candy. Refrigerate until firm. For ring holder, [illegible] ½ in. ball of fondant into a pillow and position [illegible] shell. Make a slit in pillow with edge of spatula; [illegible] ring. Attach top shell with melted candy; refrigerate [illegible]. Each serves 1; each package of Red Candy Melts [illegible] three ring cases.

▼ Single No More

Pan: 12 x 18 x 2 in. Sheet (2), p. 148
Tips: 2, 4, p. 140
Colors:* Rose, Kelly Green, Lemon Yellow, Golden Yellow, p. 135
Fondant: White Ready-To-Use Rolled Fondant (24 oz.), p. 128; Rolling Pin, Roll & Cut Mat, p. 131
Ornament: Double Heart Pick, p. 219
Recipe: Royal Icing, p. 114
Also: Floral Collection Flower Making Set, Confectionery Tool Set, p. 130; Flower Former Set, p. 129; Gum-Tex™, p. 131; Circle Metal Cutter, p. 158; 14 in. Round Silver Cake Base, Cake Boards, p. 225; White Candy Melts®† (9 pks.), p. 162; Cooling Grid, p. 149; Meringue Powder, p. 134, cornstarch, waxed paper

In advance: Make fondant flowers and leaves. Mix 12 oz. of fondant with 1 teaspoon Gum-Tex; divide into thirds and tint rose, green and yellow. Using Floral Collection cutters, cut 20 each rose and yellow pansies and 20 each rose and yellow apple blossoms. Place flowers on thick foam and cup centers using medium ball tool. Let dry on cornstarch-dusted flower formers. Also cut 20 each large and small leaves using rose leaf cutter from set. Place leaves on thin foam and score vein lines with veining tool. Let dry on cornstarch-dusted flower formers.

Bake and cool two 2 in. high sheet cakes using firm-textured batter such as pound cake. Using circle cutter, cut 40 cakes. Cover cakes with melted candy (p. 124). One pack of Candy Melts will double-coat 4 to 5 cakes. Refrigerate until firm. Seal bottom of cakes with melted candy; let set on waxed paper-covered boards. Divide each cake into 6 sections; pipe tip 2 triple drop strings, ½ to 1 in. deep, at division points. Pipe tip 2 ball at division points. Pipe tip 2 ball centers on flowers. Add tip 4 bead bottom borders.

At reception: Stack cakes on base, in ascending layers of 18, 11, 7, 3 and 1. Attach fondant flowers and leaves with icing. Insert pick. Each serves 1.

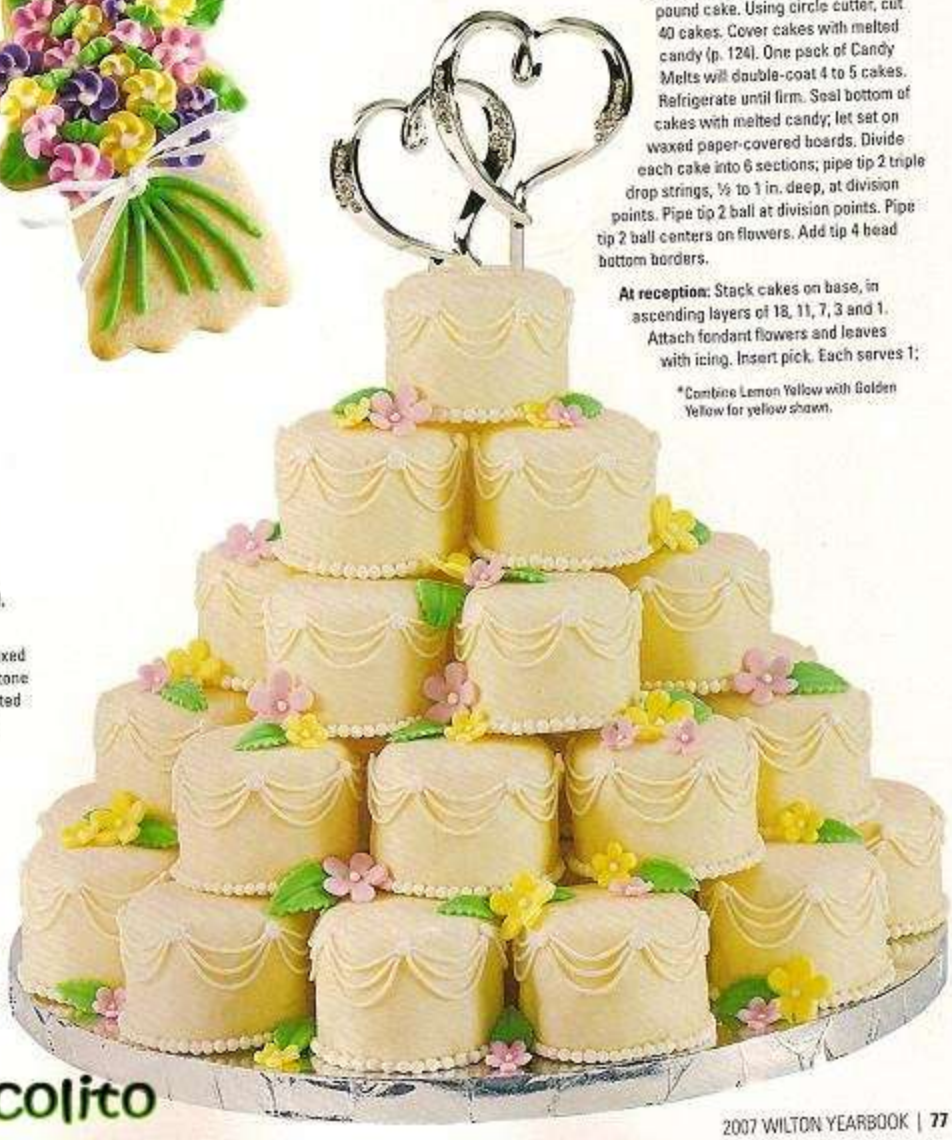
*Combine Lemon Yellow with Golden Yellow for yellow shown.

▲ Bridal Bouquets

[illegible] 101 Cookie Cutters Set, p. 160; Cookie Sheet, [illegible] Grid, p. 161
[illegible] 131, 224, 352, p. 140-141
[illegible] Kelly Green, Rose, Lemon Yellow, Violet, p. 135
[illegible] Royal Icing, Roll-Out Cookie, p. 114
[illegible] Meringue Powder, p. 134; Rolling Pin, p. 131; [illegible]board, ⅛ in. wide white ribbon (12 in. per cookie), [illegible] paper, scissors

[illegible]: Make tip 131 and tip 224 drop flowers on waxed [illegible] using royal icing specified for each cookie. For 2-tone [illegible] cookies, use light and dark rose. For assorted [illegible] cookies, use violet, rose and yellow. Add tip 3 dot [illegible] in white for all flowers. Make extras to allow [illegible] and let dry.

[illegible]: Cut cookies using starburst cutter [illegible] bake and cool. Pipe tip 3 outline stems; [illegible] 352 leaves at starburst points. Attach [illegible] with dots of icing; add tip 352 leaves [illegible] flowers. Tie ribbon into bow; attach [illegible]. Each serves 1.



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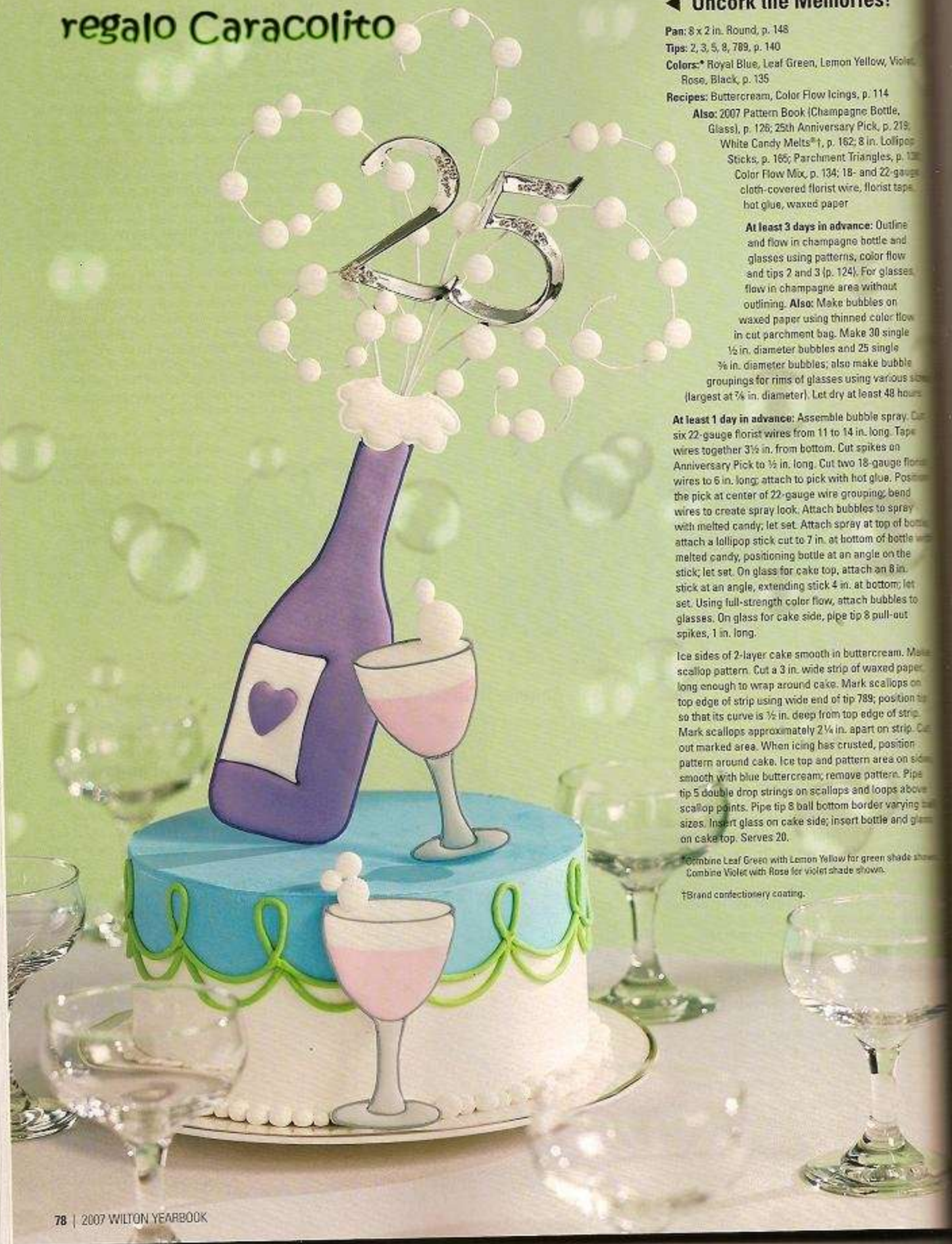

◀ Uncork the Memories!

Pan: 8 x 2 in. Round, p. 148

Tips: 2, 3, 5, 8, 789, p. 140

Colors:* Royal Blue, Leaf Green, Lemon Yellow, Violet, Rose, Black, p. 135

Recipes: Buttercream, Color Flow Icings, p. 114

Also: 2007 Pattern Book (Champagne Bottle, Glass), p. 126; 25th Anniversary Pick, p. 219; White Candy Melts®†, p. 162; 8 in. Lollipop Sticks, p. 165; Parchment Triangles, p. 138; Color Flow Mix, p. 134; 18- and 22-gauge cloth-covered florist wire, florist tape, hot glue, waxed paper

At least 3 days in advance: Outline and flow in champagne bottle and glasses using patterns, color flow and tips 2 and 3 (p. 124). For glasses, flow in champagne area without outlining. **Also:** Make bubbles on waxed paper using thinned color flow in cut parchment bag. Make 30 single ½ in. diameter bubbles and 25 single ⅜ in. diameter bubbles; also make bubble groupings for rims of glasses using various sizes (largest at ¾ in. diameter). Let dry at least 48 hours.

At least 1 day in advance: Assemble bubble spray. Cut six 22-gauge florist wires from 11 to 14 in. long. Tape wires together 3½ in. from bottom. Cut spikes on Anniversary Pick to ½ in. long. Cut two 18-gauge florist wires to 6 in. long; attach to pick with hot glue. Position the pick at center of 22-gauge wire grouping; bend wires to create spray look. Attach bubbles to spray with melted candy; let set. Attach spray at top of bottle; attach a lollipop stick cut to 7 in. at bottom of bottle with melted candy, positioning bottle at an angle on the stick; let set. On glass for cake top, attach an 8 in. stick at an angle, extending stick 4 in. at bottom; let set. Using full-strength color flow, attach bubbles to glasses. On glass for cake side, pipe tip 8 pull-out spikes, 1 in. long.

Ice sides of 2-layer cake smooth in buttercream. Make scallop pattern. Cut a 3 in. wide strip of waxed paper long enough to wrap around cake. Mark scallops on top edge of strip using wide end of tip 789; position tip so that its curve is ½ in. deep from top edge of strip. Mark scallops approximately 2¼ in. apart on strip. Cut out marked area. When icing has crusted, position pattern around cake. Ice top and pattern area on sides smooth with blue buttercream; remove pattern. Pipe tip 5 double drop strings on scallops and loops above scallop points. Pipe tip 8 ball bottom border varying ball sizes. Insert glass on cake side; insert bottle and glass on cake top. Serves 20.

*Combine Leaf Green with Lemon Yellow for green shade shown. Combine Violet with Rose for violet shade shown.

†Brand confectionery coating.

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Their Golden Moment

[illegible] 10 x 2 in. Round, p. 148

[illegible] p. 148

[illegible] Golden Yellow, p. 135

[illegible] White Ready-To-Use Rolled Fondant (48 oz.), p. 128; Rolling Pin, Roll & Cut Mat, Spiral Pattern Roller, p. 131

[illegible] Buttercream, Royal Icings, p. 114

[illegible] 50th Anniversary Pick, p. 219; 7½ in. Twist Legs (2 pks.), 8, 10 in. Plates from Crystal-Clear Cake Divider Set, p. 220; 12 in. Round Silver Cake Base, Cake Boards, p. 225; Nesting Hearts Plastic Cutter Set, p. 160; 101 Cookie Cutters Set, p. 160; Gum-Tex™, p. 131; 4 in. Lollipop Sticks (2 pks.), p. 165; Meringue Powder, p. 134; ½ in. white ribbon (40 in.), double-stick tape, cornstarch

[illegible] 2 days in advance: Make fondant hearts. Knead 2 teaspoons of Gum-Tex into 24 oz. of fondant. Roll out fondant ⅛ in. thick. Using 2½ in. nesting cutter, cut 40 to 50 large hearts; using 1¾ in. nesting cutter, cut 50 to 60 small hearts. Make extras to allow for breakage and dry on cornstarch-dusted board for 2 days. Using royal icing, pipe tip 3 outlines with curls on hearts; let dry. Attach lollipop stick to back of each heart and to Anniversary Pick with royal icing; set aside.

[illegible] of 3-layer cakes in white and sides in yellow; prepare for Separator Plate and Pillar Construction (p. 112). To make swags, roll out fondant ⅛ in. thick. Imprint spiral design using Pattern Roller. Cut out circle using largest round cutter; cut swag 1 in. above bottom of circle using largest round cutter. Repeat to make 19 swags. Attach 8 swags to 10 in. cake, 6 swags to 8 in. cake and 5 swags to 6 in. cake with buttercream. Cut a fondant circle for each swag using large end of tip 4; attach with royal icing. Pipe tip 4 bead bottom borders on all tiers. At reception: Assemble cakes. Insert fondant hearts and Anniversary Pick. Attach cake to round base with double-stick tape. Serves 60.

Monogrammed Memories

[illegible] Pan Set (16½ x 12⅜ in. used), p. 148

[illegible] p. 148

[illegible] Royal Blue, Violet, p. 135

[illegible] White Ready-To-Use Rolled Fondant (96 oz. needed), Brush Set, p. 128; Rolling Pin, Roll & Cut Mat, p. 131; Easy-Glide Fondant Smoother, p. 129

[illegible] Buttercream, Color Flow Icings, p. 114

[illegible] 230 Pattern Book (Monogram Alphabet), p. 126; Color Flow Mix, Piping Gel, p. 134; Parchment Triangles, p. 138; 12 in. Floral Cake Decorations, p. 219; Cake Boards, Fanci-Foil Wrap, p. 225; ½ in. thick oval foamcore or plywood board 2 in. larger than pan diameter, waxed paper, cellophane tape, non-stick vegetable pan spray, paper towels

[illegible] 2 days in advance: Make color flow monogram (p. 124). Enlarge letter patterns to desired size using copy machine. Outline with tip 2 and flow in using cut parchment bag. Make extras to allow for breakage and let dry for 2 days. Make 90 color flow dots on waxed paper using tip 2 and thinned color flow; let dry.

[illegible] blue. Wrap foamcore board with foil and brush with piping gel. Cover with fondant; smooth with Fondant Smoother. Prepare 1-layer cake for rolled fondant (p. 113). Cover with fondant and smooth with Fondant Smoother. Position cake; pipe tip 5 bead bottom border with buttercream. Carefully remove monogram and dots from waxed paper; attach dots and thinned color flow. Position floral decorations. Serves 22.

[illegible] Royal Blue with Violet for blue shown.

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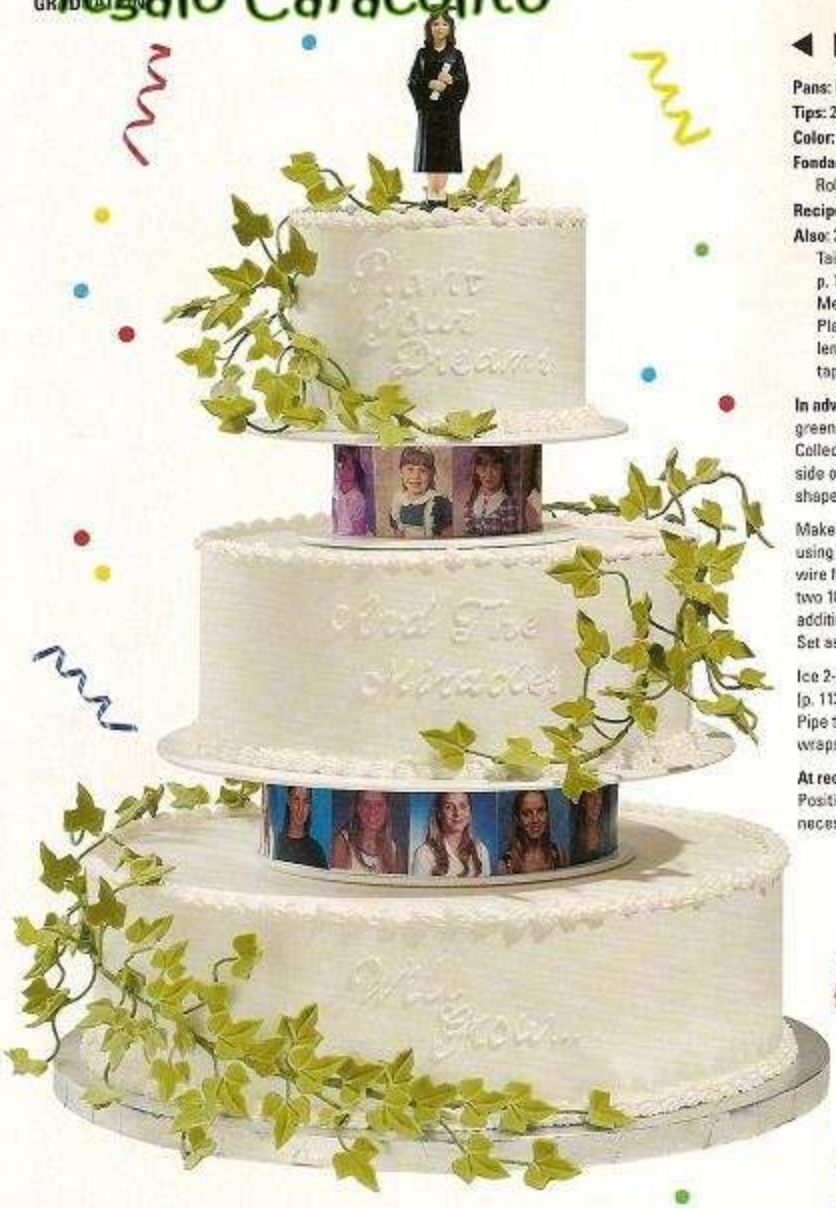

◀ Ivy League Dreams

Pans: 6, 10, 14 x 2 in. Round, p. 148

Tips: 2, 18, p. 140-141

Color: Moss Green, p. 135

Fondant: White Ready-To-Use Rolled Fondant (24 oz.), p. 128; Rolling Pin, Roll & Cut Mat, p. 131

Recipes: Buttercream Icing, p. 114; Thinned Fondant Adhesive, p. 115

Also: 2007 Pattern Book (Script Alphabet), p. 126; Glowing Graduate Topper, p. 3[illegible] Tailored Tiers Cake Display Set, p. 220; Floral Collection Flower Making Set, p. 130; Confectionery Tool Set, Flower Former Set, p. 129; Gum-Tex™, p. 13[illegible] Meringue Powder, p. 134; 16 in. Round Silver Cake Base, Cake Circles, p. 22[illegible] Plastic Dowel Rods, Flower Spikes, p. 224; 22-gauge florist wire (one 14 in. length, three 18 in. lengths, fifty-seven 6 in. lengths), green florist tape, cornstarch, favorite family or school photos

In advance: Make ivy leaves. Mix 8 oz. fondant with 1 teaspoon Gum-Tex; tint green. Roll out 1/16 in. thick; cut approximately 150 ivy leaves using cutter in Flor[illegible] Collection Set. On thin foam, vein leaves with veining tool. Let leaves dry on eit[illegible] side of flower formers dusted with cornstarch; vary positions to create assorte[illegible] shapes.

Make ivy stems: Wrap 6 in. wires with florist tape. Attach 2 ivy leaves to each using thinned fondant adhesive. Using florist tape, attach 12 ivy stems to the 14 [illegible] wire for small spray, 15 stems to one 18 in. wire for medium spray. Tape together two 18 in. wires and attach 30 stems with florist tape for longest spray. Attach additional leaves to main stem of each spray using thinned fondant adhesive. Set aside.

Ice 2-layer 6, 10 and 14 in. cakes smooth; prepare for Tailored Tiers Construction (p. 113). Using pattern, trace message with toothpick. Pipe tip 2 message on side[illegible] Pipe tip 18 shell top and bottom borders on all cakes. Insert photos in acetate wraps; attach to Tailored Tiers Separators.

At reception: Assemble cakes. Insert a flower spike at the back of each tier. Position ends of ivy sprays in spikes and wrap around cake. Trim off excess if necessary. Position topper. Serves 103.

▶ Success Mini Cakes

Pan: 12 x 18 x 1 in. Jelly Roll, p. 149

Cookie: 101 Cookie Cutters Set, p. 160; Cookie Sheet, Cooling Grid, p. 149

Tip: 2, p. 140

Colors:* Red-Red, Christmas Red, Brown, Black, Royal Blue, Copper (skin tone), Lemon Yellow, Golden Yellow, p. 135

Recipe: Buttercream Icing, p. 114

Also: White Candy Melts®†, p. 162; Graduation Icing Decorations, p. 206; paring knife

Imprint 1 in. high cake with graduate shapes using small girl cutter from set (1 cake makes approximately 18 graduates). Cut out with paring knife. Cover cakes with melted candy (p. 124); refrigerate until firm. Pipe tip 2 dot and string facial features, zigzag hair. Outline and pipe in tip 2 gown, collar, shirt and tie; add tip 2 dot feet, pull-out fingers. Attach icing decorations with melted candy. Each serves 1.

*Combine Red-Red with Christmas Red for red shown. Combine Lemon Yellow with Golden Yellow for yellow shown. Combine Brown with Christmas Red for brown shown.

†Brand confectionery coating.

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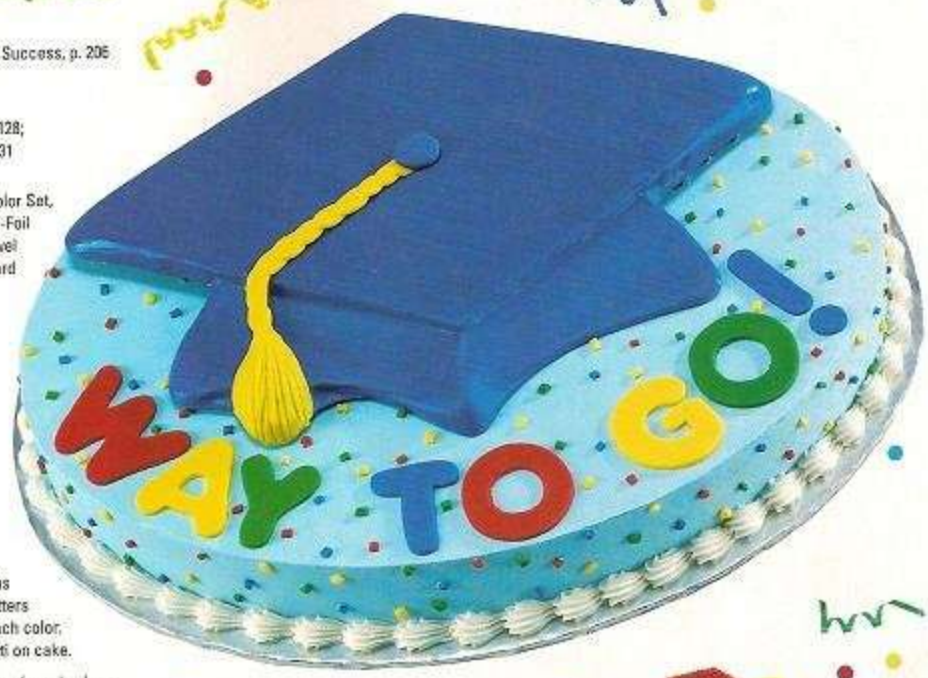
► Capping Off the Year

Pans: Oval Set (16½ x 12¾ x 2 in. used), p. 148; Topping Off Success, p. 206
Tips: 1, p. 140
Colors: Royal Blue, p. 135
Fondant: Primary Colors Fondant Multi Pack, Brush Set, p. 128; Letter/Embosser, p. 129; Rolling Pin, Roll & Cut Mat, p. 131
Recipe: Buttercream Icing, p. 114
Also: Blue Candy Melts®† (2 pks.), p. 162; Primary Candy Color Set, p. 162; 101 Cookie Cutters Set, p. 160; Cake Board; Fanci-Foil Wrap, p. 225; Confectionery Tool Set, p. 129; Plastic Dowel Rods, p. 224; ruler; cornstarch; ½ in. thick foamcore board

In advance: Make graduation cap candy plaque (p. 124) tinted using 2 pks. Candy Melts tinted a deeper shade matching blue from candy color set. Refrigerate until firm; unwrap.

Ice oval cake smooth. Pipe tip 21 shell bottom border. For cord, roll two ¼ in. diameter fondant ropes; twist together and position on candy plaque as pattern shows. For tassel, shape a 1 x 2 in. yellow fondant piece. Position at end of cord; trim to fit. Add a ½ in. fondant ball for knot. Score fringe lines using veining tool from Confectionery Tool Set. For button, shape a small ball of blue fondant; flatten and attach with damp brush. Make fondant message and confetti. Roll out various colors of fondant ⅛ in. thick; cut letters using alphabet cutters provided. For confetti, cut 6 x 1 in. wide fondant strips in each color. Cut strips into ½ in. squares. Position message and confetti on cake.

Cut dowel rods to 3½ in. long; insert in cake where top of candy plaque will rest. Cut one dowel rod to 2 in.; position where bottom point of candy plaque will rest. Position cap; secure with icing. Serves 22.



See instructions on facing page.

◄ Double-Major Celebration!

Pans: Smiley Grad, p. 206; Party Hat, p. 153
Tips: 5, 16, 18, p. 140-141
Colors:* For both cakes–Christmas Red, Rose, Black, Lemon Yellow, Golden Yellow; For male–Royal Blue, Brown; For female–Copper (skin tone), Red-Red, p. 135
Fondant: White Ready-To-Use Rolled Fondant (24 oz. per cake), p. 128; Rolling Pin, Roll & Cut Mat, p. 131
Recipe: Buttercream Icing, p. 114
Also: Plastic Dowel Rods, p. 224; Cake Board, Fanci-Foil Wrap, p. 225; Hand Plastic Cookie Cutter, p. 160; ½ in. thick foamcore board, serrated knife, cornstarch

In advance: Make fondant hands. Tint portions of fondant copper or brown. Roll out ¼ in. thick; using cookie cutter, cut 2 hands, reversing one to make left hand. Trim wrist area off hands. On cornstarch-dusted board, let right hand dry flat; wrap left hand around dowel rod trimmed to 5 in. for diploma.

Trim off void area under mortarboard on Smiley Grad cake and pompom on Party Hat cake. Position cakes on foil-wrapped foamcore board cut to fit, placing Party Hat cake narrow end up. Ice smooth eyes, mouth and pupils (smooth with finger dipped in cornstarch). Build up nose with tip 5; cover face with tip 16 stars. Pipe tip 16 swirl hair. Pipe tip 5 string eyebrows on male and eyelashes on female. Pipe tongue with tip 5. Cover mortarboard with tip 18 stars; add tip 5 dot button. Pipe tip 5 balls for cord; add tip 5 string tassel. For arms, cut dowel rod into two 6 in. lengths. Insert into sides of Party Hat cake, extending 4 in. from body. Roll out white fondant ⅛ in. thick; cover 4 in. of dowel rod arms. Using tip 5, outline and pipe in V-neck area on female; pipe in shirt, tie and collar on male. Ice gown smooth with spatula; insert hands into arms, trimming to fit if needed. Shape 2 in. fondant balls in black or white for feet and attach. Each cake serves 24.

*Combine Lemon Yellow and Golden Yellow for yellow shown. Combine Brown with Christmas Red for brown shown.

◀ An Angel Among Us

Pans: 8, 12 x 2 in. Round, p. 148

Tips: 2, 3, 12, 13, 199, 224, 225, 349, p. 140-141

Colors: Golden Yellow, Rose, Royal Blue, Kelly Green, Creamy Pe

Fondant: White Ready-To-Use Rolled Fondant (24 oz.); Brush Set, Round Cut-Outs™, p. 130; Rolling Pin, Roll & Cut Mat, p. 131

Recipes: Buttercream, Royal Icings, p. 114; Thinned Fondant Adh

Also: 2007 Pattern Book (Bassinet Back, Pillow, Blanket Top Edge p. 126; 14 in. Spiral Separator Set, p. 220; Wooden Dowel Rods Fine Tip Primary Colors FoodWriter™ Edible Color Markers, p. Cake Circles, p. 225; 6 in. Lollipop Sticks, p. 165; flat board, wax cornstarch, scissors, cellophane tape

Several days in advance: Make fondant bassinet back, back scall blanket top edge and baby (p. 122). **Also in advance:** Make drop f using royal icing. Make 140 tip 225 yellow, 140 tip 224 blue, 140 tip 10 tip 225 white. Add tip 2 white dot centers to all. Make extras to breakage; let dry.

Ice 2-layer cake sides smooth with white buttercream; let icing se scalloped patterns for cake sides by cutting 4 in. wide sheets of w paper long enough to wrap around each cake completely. Divide s for 8 in. cake into 6ths and sheet for 12 in. cake into 10ths. On top each sheet, draw scallop pattern 1½ in. deep between each divis cut scallops with scissors. Place lower portion of scallop sheets a each cake; secure with tape. Ice exposed top and side areas smo yellow buttercream; remove sheets. Prepare cakes for stacked co (p. 112). Pipe tip 12 shell at the beginning point of each scallop and with flower clusters. Pipe tip 3 vine between flower clusters follow scallops; attach flowers to vines. Add tip 349 leaves to flowers and Randomly pipe tip 2 dots on top and sides of cake. Pipe tip 199 she borders topped with tip 13 diagonal zigzags. Insert bassinet into ca Attach assorted flowers to top of bassinet with royal icing. Serves

▶ Tiny Blessings

Pan: Standard Muffin, p. 149

Tips: 2, 131, p. 140-141

Colors: Lemon Yellow, Violet, Rose, Kelly Green, p. 135

Cookie: Circle Metal Cutter, Cross Cookie Cutter, p. 158; Cooling Grid, p. 161

Recipes: Buttercream, Royal, Color Flow Icings, Roll-Out Cookie, p. 114

Also: Standard Cupcakes 'N More™ Dessert Stand, p. 223; White Standard Baking Cups, p. 184; Round Cut-Outs™, p. 130; Angled Spatula, p. 138; Rolling Pin, p. 131; Cake Board, Fanci-Foil Wrap, p. 225; Meringue Powder, p. 134; paring knife, waxed paper

In advance: On waxed paper, make 40 tip 131 drop flowers each in rose, violet and yellow royal icing. Add tip 2 white dot centers. Make extras to allow for breakage and let dry.

Cut 1 cross cookie and 1 round cookie for cross base using circle cutter; cut 23 round cookies for bassinets using medium Cut-Out. Using paring knife, cut a 2½ x 1¼ in. rectangle easel back for cross cookie. Using paring knife, cut off a 90° angle piece off each bassinet. Bake and cool all cookies. Outline and flow-in cross cookie with tip 2 and color flow (p. 124). Place base and bassinet cookies on cooling grid and cover with thinned color flow (p. 124); let set. Using full-strength color flow, add tip 2 line, zigzag and dot detail on cross and bassinets. Ice cupcakes smooth in buttercream. Position bassinet cookie and drop flowers on each. Attach easel back to cross cookie and cross cookie to base with royal icing; attach flowers around base. Position cupcakes and cross on stand. Each serves 1.

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◀ Receive the Spirit

Pans: Cross, p. 201; Mini Ball, p. 154

Tip: 2, p. 140

Color: Rose, p. 135

Fondant: White Ready-To-Use Rolled Fondant (48 oz.), p. 128; Rolling Pin, Roll & Cut Mat, p. 131; Easy-Glide Fondant Smoother, Fondant Ribbon Cutter/Embosser Set, p. 129; Brush Set, p. 128

Recipe: Buttercream Icing, p. 114

Also: Flower Former Set, p. 129; Floral Collection Flower Making Set, p. 130; Cake Board, Fanci-Foil Wrap, p. 225; 101 Cookie Cutters Set, p. 160; Gum-Tex™, p. 131; ruler, cornstarch, craft knife

At least one day in advance: Make fondant curves, center circle and flowers. For fondant curves, tint 6 oz. fondant dark rose; add 1 teaspoon of Gum-Tex. Roll out ⅛ in. thick. Using wavy-edge wheels and 1 in. spacer with Ribbon Cutter/Embosser, cut a long strip. Using craft knife and ruler, cut into ten 2 in. long strips. Let dry on back of small flower formers dusted with cornstarch. For center bands, roll out white fondant ⅛ in. thick. Using straight edge wheels with Ribbon Cutter/Embosser, cut a long strip; using craft knife cut into ten 2 in. long strips. Attach to top of curves with damp brush. For center circle, roll out white fondant ⅛ in. thick. Cut a 3½ in. circle using cutter from set. Position circle on back of mini ball pan cavity dusted with cornstarch; let dry. For flowers, tint 6 oz. fondant light rose. Roll out light rose and white fondant ⅛ in. thick. Using forget-me-not cutter from flower making set, cut 60 light rose and 160 white flowers; reserve remaining light rose fondant. Position flowers on thick foam; cup centers using small ball tool. Let dry on cornstarch-dusted board. Add tip 2 dot centers in buttercream.

Prepare cake for rolled fondant (p. 113). Cover cake with white fondant; smooth with Fondant Smoother. For border, roll out reserved light rose fondant ⅛ in. thick. Using Cutter/Embosser, cut into 1½ in. wide strips and attach around bottom border with damp brush; trim excess at edges. Use icing to attach fondant circle to top of cake. Print tip 2 message. Attach light rose flowers around base of circle with tip 2 dots of buttercream. Attach fondant curves to cake top, trimming if necessary to fit evenly. Attach light rose flowers to bands with buttercream. Attach white flowers around bottom border. Serves 12.

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▶ Inspired Inscription

Book, p. 152

7, 349, p. 140-141

Royal Blue, p. 135

White Ready-To-Use Rolled Fondant (48 oz.), p. 128; Rolling Pin, Roll & Cut Mat, p. 131; Easy-Glide Fondant Smoother, p. 129

Buttercream Icing, p. 114

Make-Any-Message Press Set, p. 137; Decorating Comb, p. 133; 101 Cookie Cutters Set, p. 160; Piping Gel, 10 x 14 in. Cake Boards (2), Fanci-Foil Wrap, p. 225; Pastry Brush, p. 132; ruler

day in advance: Using pan as pattern, cut cake from double-thick cake boards, making base 1 in. larger than pan on all sides. Wrap base with foil and pipe brush with piping gel. Tint 24 oz. fondant blue; roll ⅛ in. thick. Cover board with fondant; smooth with Fondant Smoother.

Ice cake top smooth in blue and sides ½ in. thick in buttercream. Comb sides with small-tooth edge comb. For page borders, roll out white fondant ⅛ in. thick; cut ½ in. wide strips and position around page edges. For center binding, cut 1 in. wide fondant strip; position at center. For message and chalice areas, cut two 3½ x 4½ in. wide fondant rectangles; position in center of each page. Cut chalice and host using largest and smallest round cutters from set; trim host from trophy and position on cake. Using tip 2, outline chalice base and print letters on cake. Add tip 2 scrolls and dots on chalice. Print message on right page using message press outline with tip 2. For background of both pages, pipe tip 2 scrolls with tip 349 leaves. Pipe shell bottom border. Serves 24.

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Perfectly Matched

The ultimate wedding cake captures the moment forever while reflecting the look of your reception. Sometimes, it starts with color. Here, cool blue tiers, complemented by heart petites fours, set the tone for the excitement ahead. At the other end of the spectrum, our black and white trio creates drama with quiet sophistication. Another option—take advantage of exciting new ornaments and separators to carry your theme. Look for elegant tiaras, flower-filled globes and even a lovebird's nest to create an unforgettable setting.

Instructions for projects shown on these two pages are on page 86.

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Blue Mist

Pans: 10, 16 x 2 in. Square, 8, 12 x 2 in. Round, p. 148
Tips: 16, 17, p. 141
Colors:* Royal Blue, Black, p. 135
Fondant: White Ready-To-Use Rolled Fondant (406 oz. needed), Brush Set, p. 126; Fondant Shaping Foam, Cutter/Embosser, Easy-Glide Fondant Smoother, p. 129; Rolling Pin, Roll & Cut Mat, p. 131
Recipe: Buttercream Icing, p. 114
Also: Fluted Bowl Separator Set (2), p. 220; Cake Circles, Fanci-Foil Wrap, p. 225; Cake Dividing Set, p. 133; Decorator Favorites Pattern Press Set, p. 137; White Candy Melts®†, p. 162; Plastic Dowel Rods (3 pks.), p. 224; Gum-Tex™, p. 131; Confectionery Tool Set, p. 129; 23 in. square x ½ in. high plywood board, 3 in. diameter x 2½ in. high craft block, 18-gauge florist wire (8 in. long, 45 pieces needed), ½ in. wide white ribbon (92 in.), double-stick tape, cornstarch, hot glue gun, waxed paper, craft knife

In advance: Make large and small fondant ribbon roses (p. 123). Combine 6 teaspoons of Gum-Tex with 72 oz. of white fondant. To make 45 large ribbon roses, roll out fondant ⅛ in. thick; cut three 1 x 6 in. long strips for each rose. Follow general rolling instructions, but add strips and open petals as you roll. Let dry on cornstarch-dusted board. On 38 of the large roses, make a small hole in bottom center with craft knife; attach 18-gauge wire with melted candy. To make 105 small ribbon roses without wires, cut a 1 x 6 in. long fondant strip for each rose; roll and let dry following directions. Assemble topper using 1 fluted bowl (p. 122).

Bake 2-layer 8 in. cake (4 in. high), 3-layer 12 in. round cake (bake three 2 in. high cakes to create a 6 in. high cake); 2-layer 16 in. square cake (bake two 1½ in. high layers to create a 3 in. high cake) and four 2-layer 10 in. square cakes (bake eight 1½ in. high cakes to create four 3 in. high cakes). Stack the four 10 in. cakes edge-to-edge on foil-wrapped plywood board to create a 20 in. square cake. Prepare cakes for stacked (p. 112) and Fluted Bowl Separator Set construction (p. 113). Prepare cakes for rolled fondant (p. 113). Tint remaining fondant blue. Cover cakes with fondant and smooth with Fondant Smoother. Stack 16 and 12 in. cakes on 20 in. cake.

For 12 in. round, divide cake into 16ths; mark 1⅛ in. and 4¾ in. from bottom of cake. Using large scroll from Pattern Press Set, imprint designs at division marks. Outline imprints with tip 17. Attach a small ribbon rose in center of upper and lower scrolls with melted candy. Add tip 16 shell bottom border. Sponge above and below scrolls and on cake top with thinned buttercream icing, dabbing areas with crumpled paper towels.

For 16 and 20 in. squares, pipe tip 16 pull-out lines 1 in. apart on cake tops. Add tip 16 shell bottom borders. Attach small ribbon roses at bottom border of base cake with buttercream.

For 8 in. round, mark cake 2 in. from bottom; sponge top half of cake with thinned buttercream as on 12 in. cake. Attach small roses just below sponged area with melted candy. Add tip 16 shell bottom border.

At reception: Position the second fluted bowl on 12 in. cake; position 7 large ribbon roses without wires in center of bowl. Attach ribbon to cake base with double-stick tape. Position 8 in. cake and topper. Serves 384**.

Little Loves

Pan: Silicone Mini Heart, p. 144
Tip: 3, p. 140
Colors: Royal Blue, Black, p. 135
Fondant: White Ready-To-Use Rolled Fondant (24 oz. will cover 12-14 cakes; 12 oz. will make approximately 40 to 45 ribbon roses), Brush Set, p. 126; Rolling Pin, Roll & Cut Mat, p. 131; Easy-Glide Fondant Smoother, p. 129
Recipe: Buttercream Icing, p. 114
Also: Italic Make-Any-Message Press Set, p. 137; Gum-Tex™, p. 131; plastic ruler, scissors, cornstarch, paper towels, sharp knife

In advance: Make fondant ribbon roses (p. 123).

Trim cakes to 1 in. high. Prepare cakes for rolled fondant (p. 113). Cover cakes with fondant; smooth with Fondant Smoother. For cakes with roses, sponge tops with thinned buttercream, dabbing areas with crumpled paper towels. Attach ribbon roses with buttercream. For monogrammed cakes, imprint cake tops with letter press. Outline letters with tip 3. Each serves 1.

*Combine Royal Blue with a small amount of Black for blue shown.

†Brand confectionery coating.

Glittering Garden

Pans: 6, 10 x 2 in. Round, p. 148
Tip: 3, p. 140
Fondant: White Ready-To-Use Rolled Fondant (24 oz.), p. 126; Rolling Pin, Roll & Cut Mat, p. 131
Recipe: Buttercream Icing, p. 114
Also: Flower Picks (3 pks.), p. 219; Ceramic Pedestal Cake Stand, p. 222; Floral Collection Flower Making Set, p. 128; Confectionery Tool Set, Candy Melting Plate p. 129; Spatula, p. 138; Cake Circles, p. 225; Plastic Dowel Rods, p. 224; cornstarch

At least 48 hours in advance: Make fondant flowers. Roll out white fondant ⅛ in. thick. Using pansy cutter from Floral Collection Set, cut 70 flowers. Place on thin foam from Floral Collection Set; soften petal edges with ball tool from Confectionery Set. Move to thick foam; cup center using dog bone tool. Let flowers dry in melting plate cavities dusted with cornstarch. For flower centers, roll ⅛ in. fondant balls; attach with damp brush.

Spatula ice 2-layer cakes; prepare for stacked construction (p. 112). Position cakes on stand. Attach fondant flowers to bottom borders with tip 3 dots of icing. Insert food-safe flower picks in cake top; do not remove PVC sleeves. Serves 38.**

**The top tier is often saved for the first anniversary. The number of servings given does not include the top tier.

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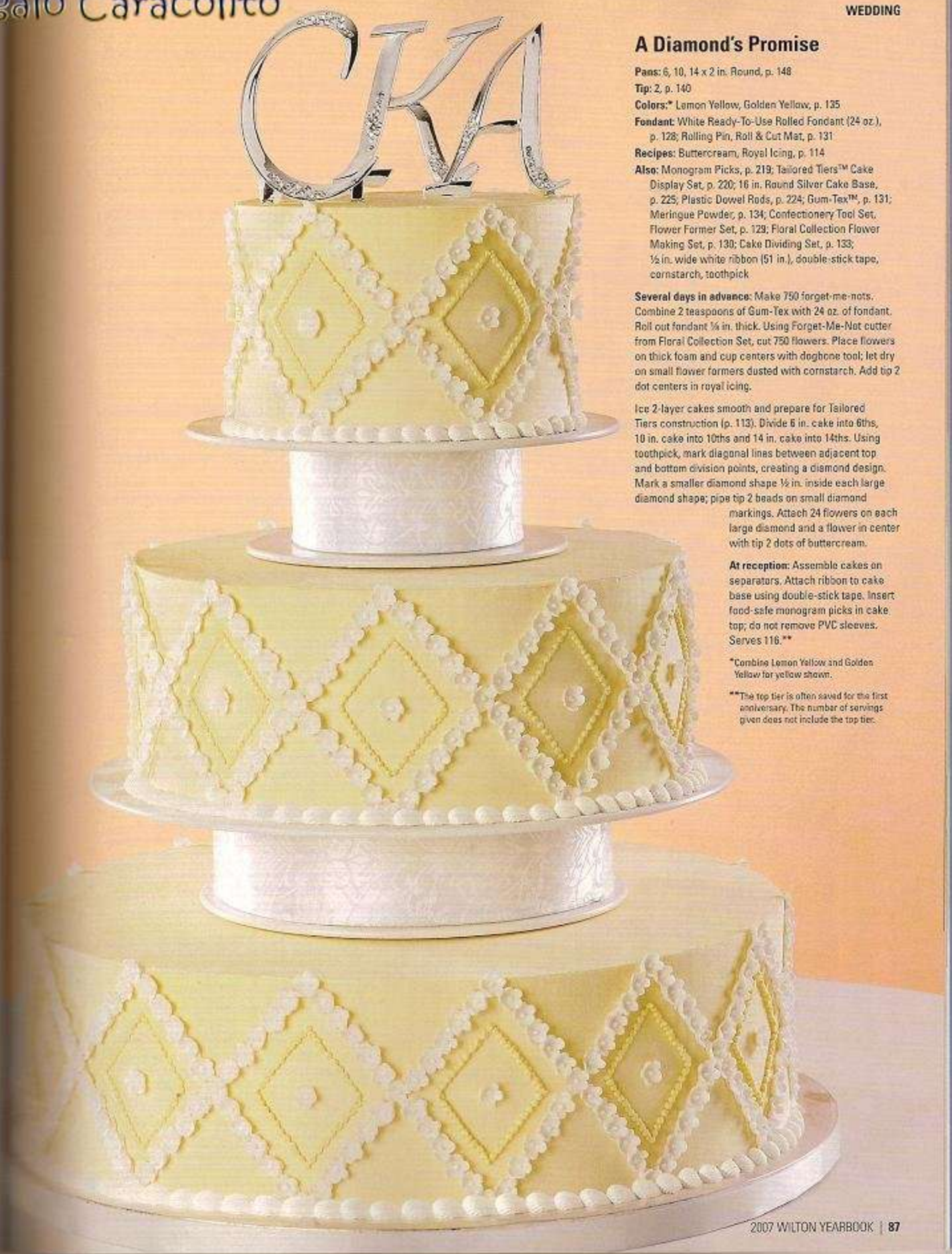


A Diamond's Promise

Pans: 6, 10, 14 x 2 in. Round, p. 148

Tip: 2, p. 140

Colors:* Lemon Yellow, Golden Yellow, p. 135

Fondant: White Ready-To-Use Rolled Fondant (24 oz.), p. 128; Rolling Pin, Roll & Cut Mat, p. 131

Recipes: Buttercream, Royal Icing, p. 114

Also: Monogram Picks, p. 219; Tailored Tiers™ Cake Display Set, p. 220; 16 in. Round Silver Cake Base, p. 225; Plastic Dowel Rods, p. 224; Gum-Tex™, p. 131; Meringue Powder, p. 134; Confectionery Tool Set, Flower Former Set, p. 129; Floral Collection Flower Making Set, p. 130; Cake Dividing Set, p. 133; ½ in. wide white ribbon (51 in.), double-stick tape, cornstarch, toothpick

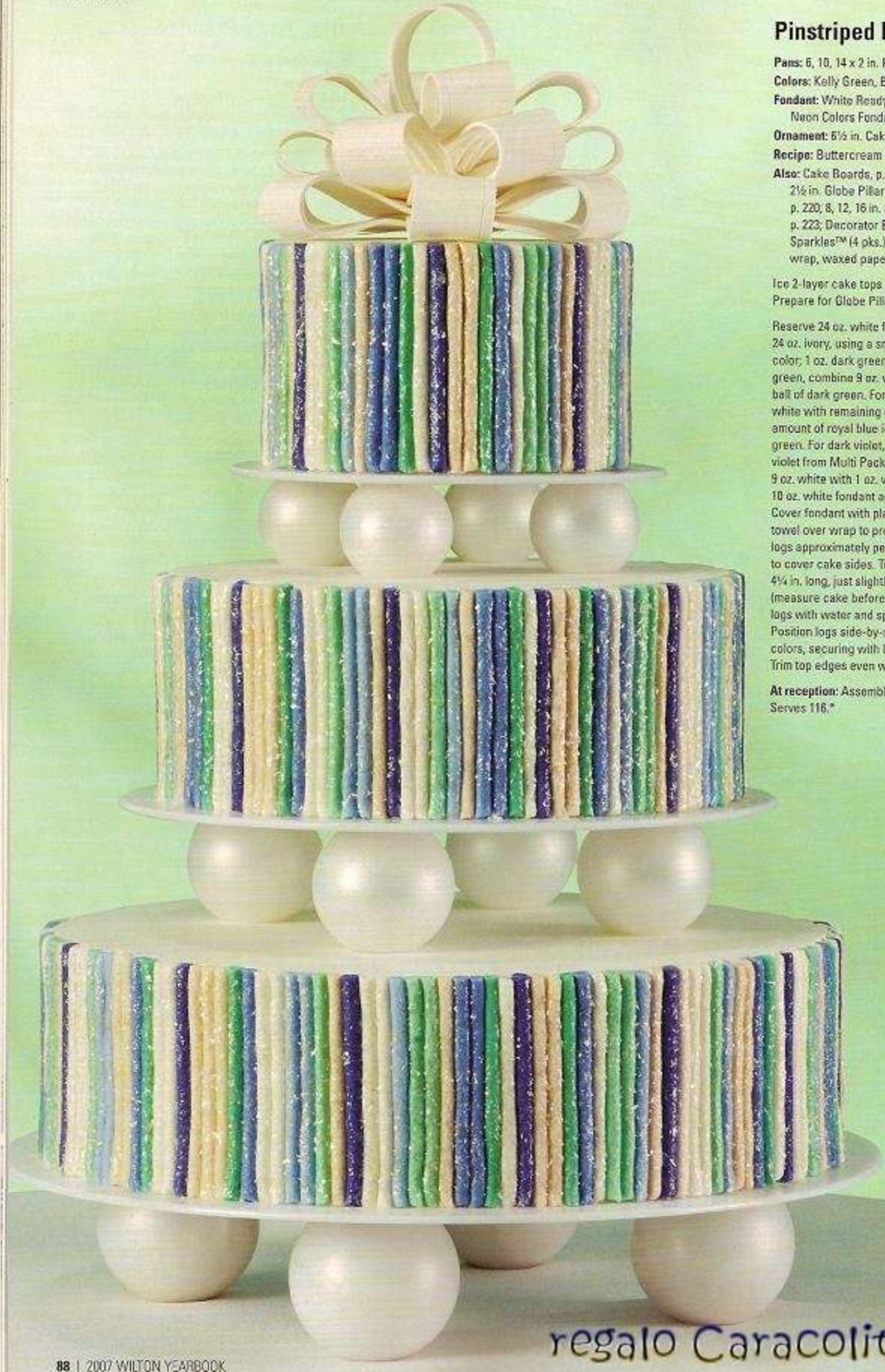
Several days in advance: Make 750 forget-me-nots. Combine 2 teaspoons of Gum-Tex with 24 oz. of fondant. Roll out fondant ⅛ in. thick. Using Forget-Me-Not cutter from Floral Collection Set, cut 750 flowers. Place flowers on thick foam and cup centers with dogbone tool; let dry on small flower formers dusted with cornstarch. Add tip 2 dot centers in royal icing.

Ice 2-layer cakes smooth and prepare for Tailored Tiers construction (p. 113). Divide 6 in. cake into 6ths, 10 in. cake into 10ths and 14 in. cake into 14ths. Using toothpick, mark diagonal lines between adjacent top and bottom division points, creating a diamond design. Mark a smaller diamond shape ½ in. inside each large diamond shape; pipe tip 2 beads on small diamond markings. Attach 24 flowers on each large diamond and a flower in center with tip 2 dots of buttercream.

At reception: Assemble cakes on separators. Attach ribbon to cake base using double-stick tape. Insert food-safe monogram picks in cake top; do not remove PVC sleeves. Serves 116.**

*Combine Lemon Yellow and Golden Yellow for yellow shown.

**The top tier is often saved for the first anniversary. The number of servings given does not include the top tier.



Pinstriped Panache

Pans: 6, 10, 14 x 2 in. Round, p. 148

Colors: Kelly Green, Brown, Royal Blue, p. 135

Fondant: White Ready-To-Use Rolled Fondant (72 oz.), Neon Colors Fondant Multi Pack, p. 128

Ornament: 6½ in. Cake Bow, p. 219

Recipe: Buttercream Icing, p. 114

Also: Cake Boards, p. 225; Dowel Rods, p. 224; 2 and 2½ in. Globe Pillar Sets, 3 in. Globe Base Set, p. 220; 8, 12, 16 in. Smooth Edge Separator Plates, p. 223; Decorator Brush Set, p. 163; White Cake Sparkles™ (4 pks.), p. 136; craft knife, ruler, plastic wrap, waxed paper

Ice 2-layer cake tops smooth, lightly ice sides. Prepare for Globe Pillar Set construction.

Reserve 24 oz. white fondant. Tint remaining fondant 24 oz. ivory, using a small amount of brown icing color; 1 oz. dark green using icing color. For light green, combine 9 oz. white with a 1 in. diameter ball of dark green. For medium green, combine 6 oz. white with remaining dark green fondant. Add a small amount of royal blue icing color to light and medium green. For dark violet, combine 4 oz. white with 2 tsp. violet from Multi Pack. For medium violet, combine 9 oz. white with 1 oz. violet. For light violet, combine 10 oz. white fondant and a 1 in. ball of violet fondant. Cover fondant with plastic wrap and place a damp towel over wrap to prevent drying. Roll fondant into logs approximately pencil-diameter in various colors to cover cake sides. Trim logs to approximately 4¼ in. long, just slightly longer than height of cakes (measure cake before cutting to be certain). Brush logs with water and sprinkle with Cake Sparkles. Position logs side-by-side on cake sides, alternating colors, securing with buttercream icing, if necessary. Trim top edges even with cake tops.

At reception: Assemble cakes. Position cake bow.** Serves 116.*

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Hugs and Kisses All Around

[illegible] 14 x 2 in. Square, p. 148; 12 x 18 x 2 in. [illegible] Preferred® Sheet, p. 147
[illegible] p. 141
[illegible] Rose, p. 135
[illegible] White Ready-To-Use Rolled Fondant (24 oz.), [illegible] Rolling Pin, Roll & Cut Mat, p. 131
[illegible] Cookie Cutters Set, Nesting Hearts Plastic [illegible] Set, p. 160; 8 in. Cookie Treat Sticks, p. 161
[illegible]: Classic Couple, p. 218
[illegible]: Buttercream Icing, p. 114
[illegible] Pattern Book (Cake Top Heart), p. 126; White [illegible] Melts™†, p. 162; Fanci-Foil Wrap, p. 225; Gum-[illegible]™, p. 131; Plastic Dowel Rods, p. 224; 20 in. square [illegible] thick foamcore board, ½ in. wide pink ribbon [illegible], double-stick tape, cornstarch, waxed paper, [illegible] paring knife

[illegible]: Make cake top heart, cake side hearts, X's and [illegible] tsp. of Gum-Tex to 24 oz. of fondant. Tint 12 oz. [illegible] light rose and 12 oz. dark rose. Roll out fondant [illegible] thick. In light rose, cut 20 each X's and O's using [illegible] from set. In dark rose, cut 36 cake side hearts [illegible] in. heart from nesting set. Using cake top [illegible] cut heart from dark rose fondant. [illegible] extras of all fondant pieces to allow for [illegible]; let dry on cornstarch-dusted board.

Attach cookie stick to back of cake top heart with melted candy; let dry.

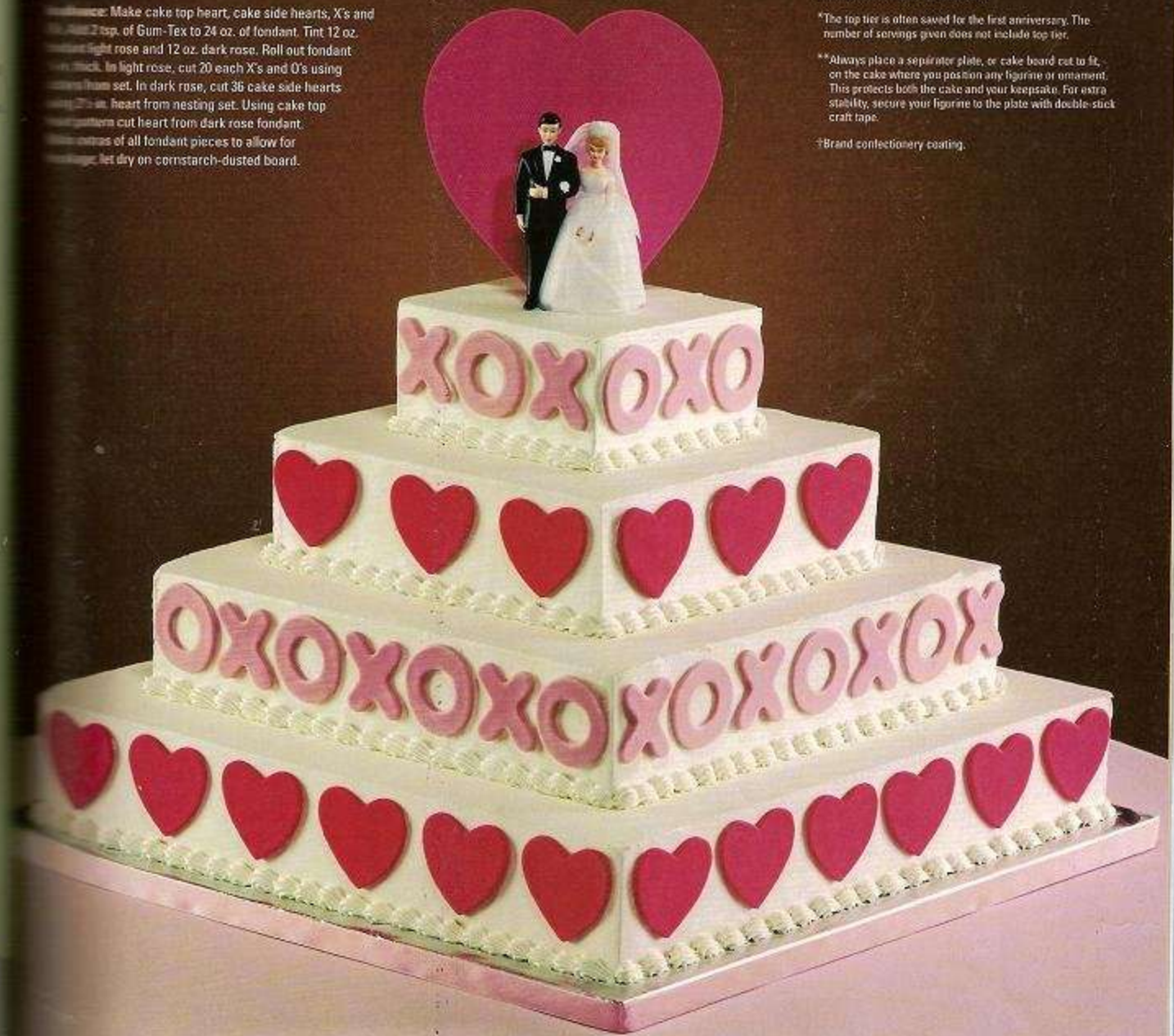
Bake three 12 x 18 in. cakes. Also bake 2-layer 6, 10 and 14 in. cakes (bake two 1½ in. high layers to create 3 in. high cakes). For bottom 18 in. square cake, position one 18 x 12 in. layer on foil-wrapped foamcore board. Cut a second 18 x 12 in. layer into two 18 x 6 in. halves. Position one half cake against 18 x 12 in. layer on board for an 18 in. square; repeat for top 18 in. layer, so that seams are perpendicular to each other. Ice all cakes smooth and prepare for stacked construction (p. 112). Pipe tip 18 shell bottom borders. Attach X's and O's to sides of 6 and 14 in. cakes and hearts to sides of 10 and 18 in. cakes with buttercream.

At reception: Insert cake top heart. Position ornament.** Attach ribbon to cake base using double-stick tape. Serves 294.*

*The top tier is often saved for the first anniversary. The number of servings given does not include top tier.

**Always place a separator plate, or cake board cut to fit, on the cake where you position any figurine or ornament. This protects both the cake and your keepsake. For extra stability, secure your figurine to the plate with double-stick craft tape.

†Brand confectionery coating.



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Freefalling Flowers

Pans: 6, 10, 14 x 2 in. Round, p. 148; 18 x 3 in. Half Round, p. 147

Tips: 3, 5, p. 140

Color: Ivory, p. 135

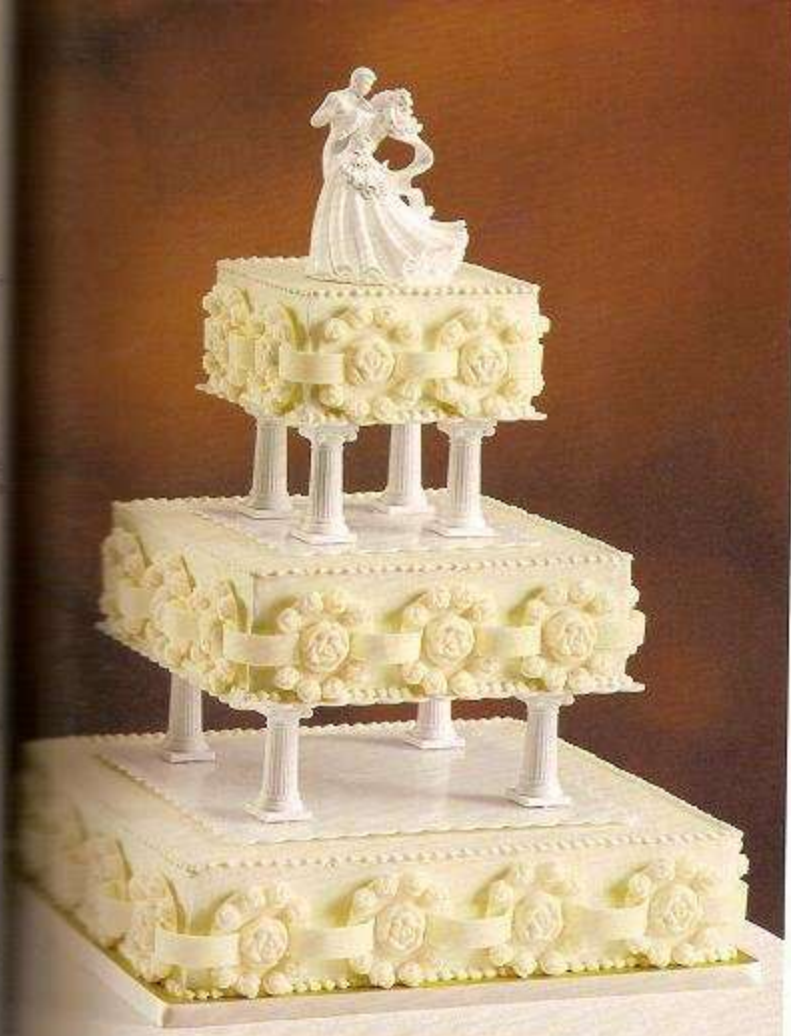
Fondant: White Ready-To-Use Rolled Fondant (288 oz.), p. 128; Rolling Pin, Roll & Cut Mat, Spiral Pattern Fondant Roller, p. 131; Easy-Glide Fondant Smoother, Cutter/Embosser, p. 129

Recipes: Buttercream, Royal Icings, p. 114

Also: Flower Former Set, Confectionery Tool Set, p. 129; Floral Collection Flower Making Set, p. 130; Gum-Tex™, p. 131; Meringue Powder, p. 134; 7½ in. Crystal-Clear Twist Legs (3 pk.), p. 220; 8, 12, 16 in. Plates from Crystal-Clear Cake Divider Set, p. 220; Fanci-Foil Wrap, p. 220; 20 in. diameter x ½ in. thick plywood board, 1½ in. wide white ribbon (63 in.), double-stick tape, cornstarch, paring knife, ruler

In advance: Make fondant flowers, curved bands and bow. Combine 2 tablespoons Gum-Tex with 72 oz. of fondant. For flowers, roll out fondant ⅛ in. thick; using cutters from flower making set, cut 400 apple blossoms and 400 pansies. Position flowers on thick foam; using small ball tool, cup centers. Let flowers dry on cornstarch-dusted board. Using royal icing, pipe tip 3 dot centers on apple blossoms and tip 5 dot centers on pansies. For curved bands, roll out fondant ⅛ in. thick; imprint spiral design with pattern roller. Using straight-edge wheel of Cutter/Embosser, cut 90 strips 1½ x 2 in. long; let dry on back of small flower formers dusted with cornstarch. Make extras to allow for breakage. To make bow (p. 123), roll out fondant ⅛ in. thick; imprint spiral design. Cut 15 strips 1 x 7 in. long to make loops; let dry. Using royal icing, pipe tip 3 beads on one edge of each loop; let dry on side on cornstarch-dusted board. Pipe tip 3 beads on other edge; let dry. Assemble bow with royal icing on waxed paper-covered cake circle, using 7 loops for bottom layer, 4 for middle, 1 for top; let dry.

Wrap plywood base with foil. Prepare 2-layer cakes (for 18 in. cake, bake four 2 in. high half rounds to make a 4 in. high cake) for push-in pillar construction (p. 112). Prepare cakes for rolled fondant (p. 113). Tint 216 oz. fondant ivory; cover cakes and smooth with Fondant Smoother. Attach curved bands to cake sides with royal icing; let set. Between each strip, pipe a row of tip 5 beads with royal icing; attach an apple blossom at top of each row. Randomly attach remaining flowers to top and sides of cakes with royal icing. Attach bow at top with royal icing. Attach ribbon to cake base with double-stick tape. Serves 262.*



◀ Linked in Love

Pans: 6, 10, 14 x 2 in. Square, p. 148
Tip: 5, p. 140
Color: Ivory, p. 135
Candy: Roses Classic, Roses in Bloom Molds, p. 165; White Candy Melts®† (6 pks.), p. 162
Ornament: Bianca, p. 217
Recipe: Buttercream Icing, p. 114
Also: Circle Metal Cookie Cutter (6), p. 158; Flower Former Set, p. 129; Plastic Dowel Rods, p. 224; 3 in. Grecian Pillars (2 pks.), p. 221; Cookie Sheet, p. 149; 7, 11 in. Square Separator Plates (2), p. 223; Cake Boards, Fanci-Foil Wrap, p. 225; 16 in. square x ½ in. thick foamcore board, ½ in. wide ivory ribbon, double-stick tape, freezer paper

In advance: Make candy roses, medallions and bands. Mold 36 large roses using Roses in Bloom mold; mold 288 small roses using rose portion only from Roses Classic mold. For candy medallions, mold 36 candy circles; place circle cutter on cookie sheet and fill ⅛ in. high with melted candy. Refrigerate all candies until firm; unmold. Make 20 large and 16 small candy bands. Cut 20 strips of freezer paper 3 ½ x ¾ in. wide and 16 strips 2 ¾ x ¾ in. wide. Spread an even layer of melted candy over each strip; let set until slightly firm. Position on outside of flower formers, using large formers for large strips and medium formers for small strips. Make extra to allow for breakage and refrigerate until firm.

Assemble candy medallions. Using melted candy, attach 1 large rose at center of candy circle and 8 small roses around center. Refrigerate until firm.

Bake and cool 2-layer cakes (bake two 1½ in. layers to make 3 in. high cakes). Ice cakes smooth and prepare for Pillar Construction (p. 112). Pipe tip 5 bead top and bottom borders. Position candy medallions at equal distance on cake sides, 2 on each 6 in. cake side, 3 on each 10 in. side, 4 on each 14 in. side. Using melted candy, attach large strips to medallions on 14 in. cake, small strips on other cakes.

At reception: Assemble cakes. Attach ribbon to cake base with double-stick tape. Position ornament.** Serves 148.*

**Always place a separator plate, or cake board cut to fit, on the cake where you position any figurine or ornament. This protects both the cake and your keepsake. For extra stability, secure your figurine to the plate with double-stick craft tape.

†Brand confectionery coating.

▶ Songbird Sonata

Pans: 6 x 2 in. Round, Petal Pan Set (12 x 2 in.), p. 148
Tips: 2, 18, p. 140-141
Colors: Violet, Moss Green, Creamy Peach, Buttercup Yellow, Rose, p. 135
Ornament: Song of Love Cake Topper, p. 218
Recipes: Buttercream Icing, p. 114; Gum Paste, p. 115
Also: Floral Collection Flower Making Set, p. 130; Flower Former Set, Confectionery Tool Set, p. 129; Gum Paste Mix, Rolling Pin, Roll & Cut Mat, p. 131; Decorator Brush Set, p. 128; Plastic Dowel Rods, p. 224; Cake Boards, Fanci-Foil Wrap, p. 225; ½ in. wide white ribbon (44 in.), double-stick tape, tea strainer, non-toxic pastel chalks, cornstarch

In advance: Make gum paste flowers and leaves. Divide prepared gum paste recipe into violet, tint violet/rose combination, yellow, peach and green. Make 130 violet/rose forget-me-nots, 10 yellow pansies, 85 yellow apple blossoms and 50 small peach daisies. Roll out gum paste 1/16 in. thick. Cut flowers using corresponding cutter from flower making set; use smallest daisy cutter for daisies. Position forget-me-nots, pansies and apple blossoms on thick foam; cup centers using ball tool. Position daisies on thin foam; thin and lengthen petals with ball tool. Let dry on small flower formers dusted with cornstarch. Grate non-toxic chalk through tea strainer and brush on flowers. For 10 fantasy flowers, attach an apple blossom to center of 10 pansies with damp brush. Let dry in small flower formers dusted with cornstarch. pipe tip 2 dot center of all flowers. Make 65 green leaves. Roll out green gum paste 1/16 in. thick; cut leaves using leaf cutter from set. Position leaves on thin foam. Imprint vein lines with veining tool. Let dry on small flower formers dusted with cornstarch.

Bake 2-layer round and petal cakes smooth (for petal cake, bake two 1½ in. layers to make a 3 in. high cake). Prepare cakes for stacked construction (p. 112). Pipe tip 18 bead bottom borders. Position ornament.** On round cake, attach flowers and leaves around ornament and cascading down sides with buttercream. On petal cake, attach flowers and leaves in garland formation, 1¼ in. deep. Attach ribbon to cake base with double-stick tape. Serves 40.*

*Tiered bar is often saved for the first anniversary. The number of servings given does not include tiered bar.

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▶ Black & White Classic

Pans: 6, 10, 14 x 2 in. Round Pan, p. 148

Tip: 6, p. 140

Fondant: White Ready-To-Use Rolled Fondant (126 oz.), p. 128; Rolling Pin, Roll & Cut Mat, p. 131; Easy-Glide Fondant Smoother, p. 129

Recipe: Buttercream Icing, p. 114

Also: 12 in. Floral Cake Decorations (2 pks.), p. 219; 2½, 5 in. Curved Pillars, p. 221; 8, 12 in. Smooth-Edge Separator Plates (2 each), p. 223; Plastic Dowel Rods, p. 224; Cake Circles, 16 in. Round Silver Cake Base, p. 225; ⅝ in. wide black ribbon (3 yds.), ⅛ in. wide white ribbon (51 in.), cellophane tape

Prepare 2-layer cakes for rolled fondant (p. 113). Cover cakes with fondant; smooth with Fondant Smoother. Prepare cakes for 2-plate and pillar construction (p. 112). Cut a strip of black ribbon to fit around each cake; overlap ends and secure with tape. Pipe tip 6 bead bottom borders. Attach white ribbon to cake base with tape. Position rose sprays. Serves 116.*

*The top tier is often saved for the first anniversary. The number of servings given does not include the top tier.

◀ Uplifting Lilies

Pans: 8, 12, 16 x 2 in. Round, p. 148

Tips: 2, 3, 5, 14, 67, 363, p. 140-141

Ornaments: Bianca, p. 217; Lighted Revolving Base, p. 219

Recipes: Royal, Buttercream Icings, p. 114

Also: 10, 14 in. Spiral Separator Sets, p. 220; Lily Nail Set, p. 138; Stamen Assortment (3 pks.), p. 129; Plastic Dowel Rods, p. 224; Cake Circles, Fanci-Foil Wrap, p. 225; 18 in. round x ½ in. thick foamcore or plywood board; 2 in. foil squares, ⅛ in. wide white ribbon (57 in.), double-stick tape, ruler, toothpicks

Several days in advance: Make 100 lilies using royal icing, 1⅝ in. lily nail and tips 67 and 14 (p. 118). Insert stamens, using all varieties, and let dry 1 to 2 days.

Ice 2-layer cakes smooth in buttercream and prepare for alternate 2-plate set-up with Spiral Separator Set (p. 113). Use toothpicks to make guide marks ⅝ in. apart along top edge of each cake. Pipe tip 3 lines at guide marks down cake sides; start with a ¾ in. line, then pipe 1⅛ in., 1⅝ in., 1⅞ in. and 2¼ in. lines. Reverse order of lines from the 2¼ line, ascending to the next ¾ in. line. Repeat for all cake sides. Pipe tip 3 balls at end of lines and tip 2 balls on lines.

Position lilies along top borders. Pipe tip 5 fleur de lis on back base of each lily to support on cake. Pipe tip 363 shell bottom borders.

At reception: Assemble cakes on stands. Attach ribbon to cake base with double-stick tape. Position ornament on base and base on cake.** Serves 156.*

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Unveiling a Masterpiece

[illegible] 8, 10 x 2 in. Round, Hexagon Set (15 in. used), p. 148
[illegible] 2, 4, p. 140
[illegible] White Ready-To-Use Rolled Fondant (552 oz.), [illegible] Set, p. 128; Rolling Pin, Roll & Cut Mat, p. 131; [illegible] Fondant Smoother, p. 129
[illegible] Good Fairy Cake Topper, p. 218
[illegible] Buttercream Icing, p. 114
[illegible] Gum-Tex™, p. 131; White Candy Melts†, p. 162; [illegible] Confectionery Tool Set, p. 129; 8 in. Smooth-Edge [illegible] Plates (2), p. 223; Embroidered Wrapped [illegible] p. 221; Cake Dividing Set, p. 133; Plastic, Wooden [illegible] Rods, p. 224; Cake Boards, Fanci-Foil Wrap, [illegible] 28 in. diameter x ½ in. thick plywood board, [illegible] diameter x 4¼ in. high wood or craft block, [illegible] wide ribbon (100 in.), double-stick tape, cornstarch

Several days in advance: Make 6 large and 24 medium [illegible] roses (p. 123). Combine 48 oz. of fondant with [illegible] of Gum-Tex. Roll out fondant ⅛ in. thick. For [illegible] roses, cut 6 in. long x 1 in. strips; for medium roses, [illegible] long x ½ in. wide strips. Using remaining mixture, [illegible] bow loops (p. 123) using 5 in. long x 1½ in. wide [illegible] Let all dry on cornstarch-dusted surface. Reserve [illegible] fondant for veils.

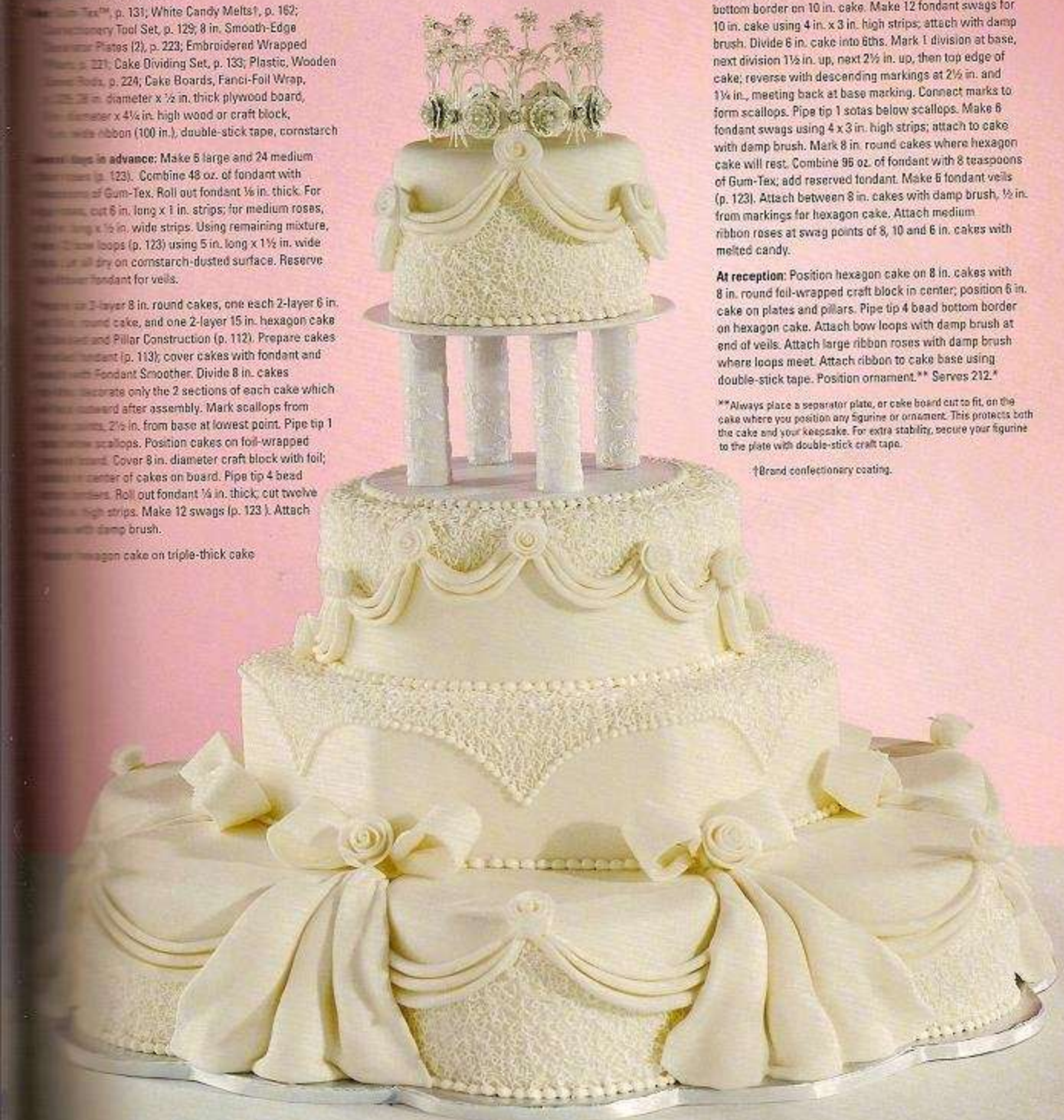
[illegible] 2-layer 8 in. round cakes, one each 2-layer 6 in. [illegible] round cake, and one 2-layer 15 in. hexagon cake [illegible] and Pillar Construction (p. 112). Prepare cakes [illegible] fondant (p. 113); cover cakes with fondant and [illegible] with Fondant Smoother. Divide 8 in. cakes [illegible] decorate only the 2 sections of each cake which [illegible] outward after assembly. Mark scallops from [illegible] points, 2½ in. from base at lowest point. Pipe tip 1 [illegible] scallops. Position cakes on foil-wrapped [illegible] board. Cover 8 in. diameter craft block with foil; [illegible] center of cakes on board. Pipe tip 4 bead [illegible] pillars. Roll out fondant ¼ in. thick; cut twelve [illegible] high strips. Make 12 swags (p. 123). Attach [illegible] with damp brush.

[illegible] hexagon cake on triple-thick cake boards cut to fit. On each side, mark lowest scallop point in center, 1¾ in. from base of cake. At hexagon corners, mark 3¾ in. from base. Connect corners to lowest scallop point to form curves. Divide 10 in. cake into 12ths; mark 1 division at base, next division 2 in. up, next 3 in. up, then top edge of cake; reverse with descending markings at 3 in., 2 in. and base. Repeat process for other half of cake. Connect marks to form scallops. Position 10 in. round on hexagon cake; pipe tip 1 sotas on tops and scallop areas of both cakes. Edge hexagon scallop with tip 2 beads; pipe tip 4 bead bottom border on 10 in. cake. Make 12 fondant swags for 10 in. cake using 4 in. x 3 in. high strips; attach with damp brush. Divide 6 in. cake into 6ths. Mark 1 division at base, next division 1½ in. up, next 2½ in. up, then top edge of cake; reverse with descending markings at 2½ in. and 1¾ in., meeting back at base marking. Connect marks to form scallops. Pipe tip 1 sotas below scallops. Make 6 fondant swags using 4 x 3 in. high strips; attach to cake with damp brush. Mark 8 in. round cakes where hexagon cake will rest. Combine 96 oz. of fondant with 8 teaspoons of Gum-Tex; add reserved fondant. Make 6 fondant veils (p. 123). Attach between 8 in. cakes with damp brush, ½ in. from markings for hexagon cake. Attach medium ribbon roses at swag points of 8, 10 and 6 in. cakes with melted candy.

At reception: Position hexagon cake on 8 in. cakes with 8 in. round foil-wrapped craft block in center; position 6 in. cake on plates and pillars. Pipe tip 4 bead bottom border on hexagon cake. Attach bow loops with damp brush at end of veils. Attach large ribbon roses with damp brush where loops meet. Attach ribbon to cake base using double-stick tape. Position ornament.** Serves 212.*

**Always place a separator plate, or cake board cut to fit, on the cake where you position any figurine or ornament. This protects both the cake and your keepsake. For extra stability, secure your figurine to the plate with double-stick craft tape.

†Brand confectionary coating.



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Beaucoup Beauty

Pans: 6, 8, 10 x 3 in. Round, p. 148
Tips: 2, p. 140
Color: Rose, p. 135
Ornaments: 6½ in. Cake Bows (3), p. 219
Fondant: White Ready-To-Use Rolled Fondant (80 oz.), p. 128; Rolling Pin, Roll & Cut Mat, p. 131; Easy-Glide Fondant Smoother, p. 129

Recipe: Buttercream Icing, Royal Icing, p. 114
Also: Cakes 'N More 3-Tier Party Stand, p. 222; Floral Collection Flower Making Set, p. 130; Confectionery Tool Set, Flower Former Set, p. 129; Gum-Tex™, p. 131; Meringue Powder, p. 134; Cake Circles, p. 225; ⅞ in. wide brown satin ribbon (76 in. long), double-stick tape, cornstarch

In advance: Add 1 teaspoon Gum-Tex to 12 oz. of white fondant; tint rose. Make 200 forget-me-not flowers. Roll out fondant ⅛ in. thick; cut flowers using forget-me-not cutter from flower-making set. Cup flowers on thick foam using ball tool. Add tip 2 white dot centers in royal icing. dry on small flower formers dusted with cornstarch. Tint cake bows rose following package instructions.

Place 1-layer cakes (3 in. high) on same-size cake circ and prepare for rolled fondant (p. 113). Cover cakes with fondant; smooth with Fondant Smoother. Wrap ribbon around base of each cake; secure with tape. Attach flowers with dots of icing.

At reception: Position cakes on stand. Position bows on cake tops. Serves 48.*

*The smallest tier is often saved for the first anniversary. The ratio of servings given does not include the smallest tier.

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When Hearts Beat as One

Pan: Silicone Mini Heart Mold, p. 144
Tips: 5, 7, 102, p. 140-141
Colors: Royal Blue, Kelly Green, Rose, Orange, Brown, p. 135
Fondant: White Ready-To-Use Rolled Fondant (64 oz. will decorate 25 cakes), Brush Set, p. 128; Rolling Pin, Roll & Cut Mat, p. 131; Cutter/Embosser, p. 129
Recipes: Buttercream Icing, Chocolate Fondant, p. 114

Also: Cakes 'N More 3-Tier Party Stand, p. 222; Hearts Plastic Nesting Cutter Set, p. 160; Flower Nail No. 7, p. 138; Dark Cocoa Candy Melts®†, p. 162; paring knife; waxed paper

Bake and cool cakes; unmold. Prepare one chocolate fondant recipe. Prepare cakes for rolled fondant (p. 113). Roll out white fondant ⅛ in. thick. Cut fondant heart using 3rd smallest cutter and position on cake tops, trimming to fit heart shape. Roll out chocolate fondant ⅛ in. thick. Cut 8 x 1½ in. wide strips; wrap around cake sides, trimming to fit. Tint 4 oz. portions of fondant each in rose, blue, green and orange; roll out ⅛ in. thick. Cut 8 x ½ in. strips; attach on cake sides with damp brush. Pipe tip 5 dots on color strips. For each cake, make a tip 102 rose with tip 7 base (p. 118). Attach rose to cake top with dots of icing.

At reception: Position cakes on stand. Each serves 1.

†Brand confectionery coating

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SPECIAL SECTION

Catchy Themes!

Take your party theme further. Don't just rely on candles and baking cups to tell folks they're at a jungle animals party. Build the whole jungle! Use a cool cake stand to carry the look—our stairstep 3-Tier Party Stand does it right, complete with a tier-to-tier network of tree vines. And wait until you see this stand as a water slide and a roller coaster! Stands and separators are no longer behind the scenes—they complete the scene. Check out our globe separators, turned into sports balls and puffy fish.

If you want your theme to really hit home—take a stand!

Instructions for projects shown on these two pages are on page 98.

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Star-Studded Celebration

With one simple shape, your party plan falls into place. We've given stars shining faces, added a galaxy of dazzling colors and given cereal treats and pizzas a new star power!

Sizzling Stars Cake: In advance: Make fondant message stars, cake side stars and swags (p. 122). Bake and cool 8, 10 and 12 in. round cakes (2 in. high) and 18 cupcakes in Silicone Baking Cups. Cover cakes with rolled fondant (p. 113). Pipe tip 1M (2110) swirl in buttercream on cupcakes; immediately top with Confetti Sprinkles from Flowerful Medley Assortment. In royal icing, pipe tip 2 dots and messages on message stars. Tie curling ribbon bows on sticks. Divide 12 in. cake in 15ths, 10 in. cake in 12ths, 8 in. cake in 10ths; attach swags and stars at division points with damp brush. Position cakes on Cakes 'N More Party Stand; position cupcakes and insert message stars and Chunky Star Candles. Cakes serve 44; each cupcake serves 1.

Star-Studded Centerpiece: Tint Roll-Out Cookie Dough (p. 114) in various colors. Cut cookies using Nesting Stars Metal Set; sprinkle with matching Colored Sugars. Bake and cool. Attach to 11¾ in. Lollipop Sticks with melted Candy Melts. Pipe tip 2 dot eyes, pupils and string smiles in buttercream. For base, cut Dazzling Dots Treat Bags in 2½ in. wide strips; wrap around a 6 x 2½ in. craft circle, secure with tape. Tie a curling ribbon bow on each cookie stick; insert cookies in block. Each serves 1.

Cereal Treat Sparklers: For stars, add ¼ teaspoon Gum-Tex™ to yellow from Primary and Neon Fondant Multi Pack; roll out ⅛ in. thick and cut using 2¼ in. cutter from Nesting Stars Metal Set. Brush lightly with water; sprinkle with Yellow Colored Sugar. Let dry on cornstarch-dusted surface. Attach lollipop stick cut to 3 in. with melted Candy Melts. Prepare favorite crispied rice cereal treats, adding Rainbow Nonpareils to mixture; press 1 in. thick into a prepared 9 x 13 in. Sheet Pan. Unmold and cut in 4½ x 1½ in. pieces. Roll out other Multi Pack colors ⅛ in. thick and cut 6 x ⅛ in. wide strips; wrap around treats, attaching with damp brush. Insert stars. Each serves 1.

Pizza Pie in the Sky: Prepare your favorite pizza dough. Roll out and cut stars using Star Copper Cutter. Add pizza sauce, cheese and your favorite toppings. Bake at 350°F for 8-10 minutes, until edges are golden brown and cheese is bubbly. Each serves 1.

Big Name Stars: Use 2 pks. of White Candy Melts to make and decorate 5-6 plaques; reserve 2 wafers per plaque for easels. Tint portions of melted candy pink, orange, yellow, green, blue and violet using Primary and Garden Candy Color Sets. Mold ¼ in. thick plaques (p. 124) in Mini Loaf Pan and 2 stars for each in Stars Mold. Pipe names and trim using melted candy. For easel backs, cut wafers straight on bottom and angled on side; attach easels to back and stars to front of plaque with melted candy. Each serves 1.

A. Set Off Skyrockets!

In advance: Using royal icing, make wired stars (p. 119). **Also:** Make candles. For numbers, place cutters from ABC & 123 set on Non-Stick Cookie Pan; fill ⅜ in. deep with melted Yellow Candy Melts®†. Refrigerate until firm; unmold and attach to 11¾ in. lollipop sticks with melted candy. For letters, tint portions of melted white candy using Garden Candy Colors Set. Mold in Alphabet Mold using layering method (p. 123). Cut a ring from a 12 in. cake circle, removing 9 in. from center; place under a craft foam circle with a 9 in. opening at center. Secure cake circle with straight pins. Wrap with foil. In chocolate buttercream, ice smooth 2-layer 6, 8 and 10 in. cakes (3 in. high); prepare for stacked construction (p. 112). Position on Ceramic Pedestal Cake Stand. Pipe tip 21 shell bottom border on 10 in. cake, pipe tip 18 shells for remaining borders; twist 12 in. wired stars together and insert in flower spike. Insert spike in cake top. Insert numbers. Position stand in center of craft foam circle. Insert 6 in. wired stars in craft block base, in a circle arrangement. Serves 60.

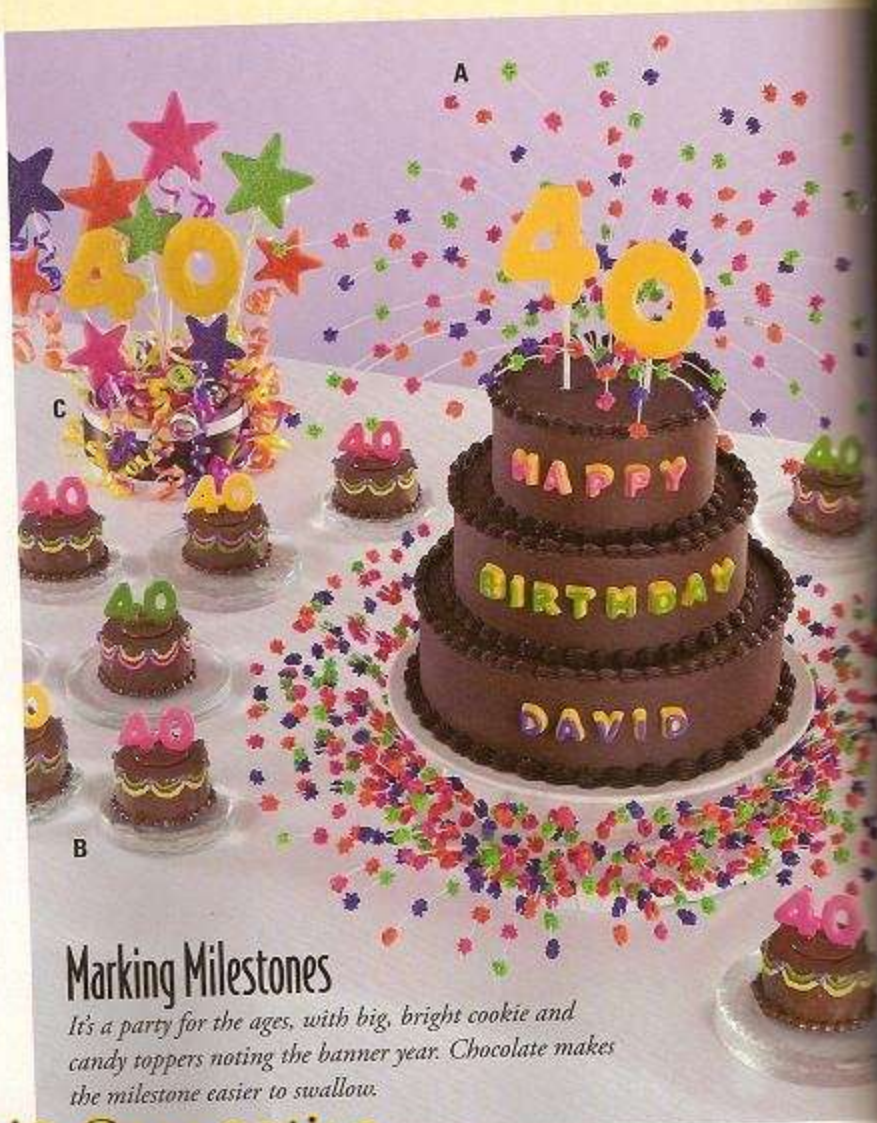
B. 40 Reasons for Chocolate!

In advance: Tint portions of melted white candy using Garden Candy Colors Set. Mold candies in Numbers Mold ¼ in. thick; refrigerate until firm. Pipe 1½ in. circle bases on waxed paper, using melted cocoa candy in cut parchment bag; let set. Attach numbers to bases with melted candy. Bake and cool 1½ in. high cake in 9 x 13 Sheet Pan. Cut cakes using Circle Metal Cutter. Cover with melted Light Cocoa Candy Melts (p. 124); let set. Place cakes on waxed paper; divide in 8ths. Using melted candy, pipe zigzag garlands; add dots at division points and pipe bead bottom border. Position numbers. Each serves 1.

C. Cookie Gift

Cut tinted Roll-Out Cookie Dough using 2nd and 3rd largest Nesting Stars cutters and number cutters from 101 Cookie Cutters Set; sprinkle with Colored Sugars. Bake and cool; attach to 11¾ in. lollipop sticks with White Candy Melts. Wrap 2 in. wide white ribbon and 1½ in. wide brown ribbon around a 6 x 2 in. craft block; secure with pins. Curl 18 in. lengths of curling ribbon; gather at center and secure with 22-gauge florist wire. Tie 10 in. lengths of curling ribbon to cookie sticks. Insert cookies and ribbon in craft block. Each serves 1.

†Brand confectionery coating.



Marking Milestones

It's a party for the ages, with big, bright cookie and candy toppers noting the banner year. Chocolate makes the milestone easier to swallow.

regalo Caracolito

Family Pride

Your roots are strong—celebrate them with a dessert everyone can relate to. There's a heartwarming family tree cake to share, plus name-tag cookies that honor each individual.

D

E

Family's Branching Out

Cut Roll-Out Cookie Dough using Circle Metal [illegible] cut a hole at top using narrow end of tip 4; bake and cool. Using royal icing, pipe 20 tip 2D swirl drop flowers using 2 dot centers on waxed paper. Using thinned royal icing in cut parchment bag, pipe 1 and 1½ in. circle faces on waxed paper; let dry. Attach faces to cookies with royal icing. Using thinned royal icing in cut bag, pipe dot nose. Using full-strength royal icing, pipe hair with tips 3 and 13. Attach eyes and mouth with FoodWriter™ markers. **Also:** [illegible] branches using 18-gauge wrapped florist wire, one 14 in. and one 10 in. length for each branch. Twist 2 lengths together leaving 4 in. length of single wire at bottom. Wrap with florist tape, adding 3 Green Leaves and leaving 4 in. at bottom untaped. Tape on an 8 in. wire for side branch; add 2 leaves. Ice smooth 2-layer 12 in. round cake (3 in. high) in buttercream and prepare for tall-tier stand construction (p. 112) using one 6½ and one 7¾ in. column for tree trunk. Pipe tip 21 shell bottom border and tip 18 shell top border. Print tip 4 message. Attach flowers with icing and add tip 352 leaves. Insert branches in center column; if all wires won't fit, attach to outside of column with melted candy, then wrap with floral tape. Lightly ice trunk; overpipe with tip 21 stripes. Thread a 12 in. curling ribbon through hole in cookie; tie onto branches. Cake serves 40; each cookie serves 1.

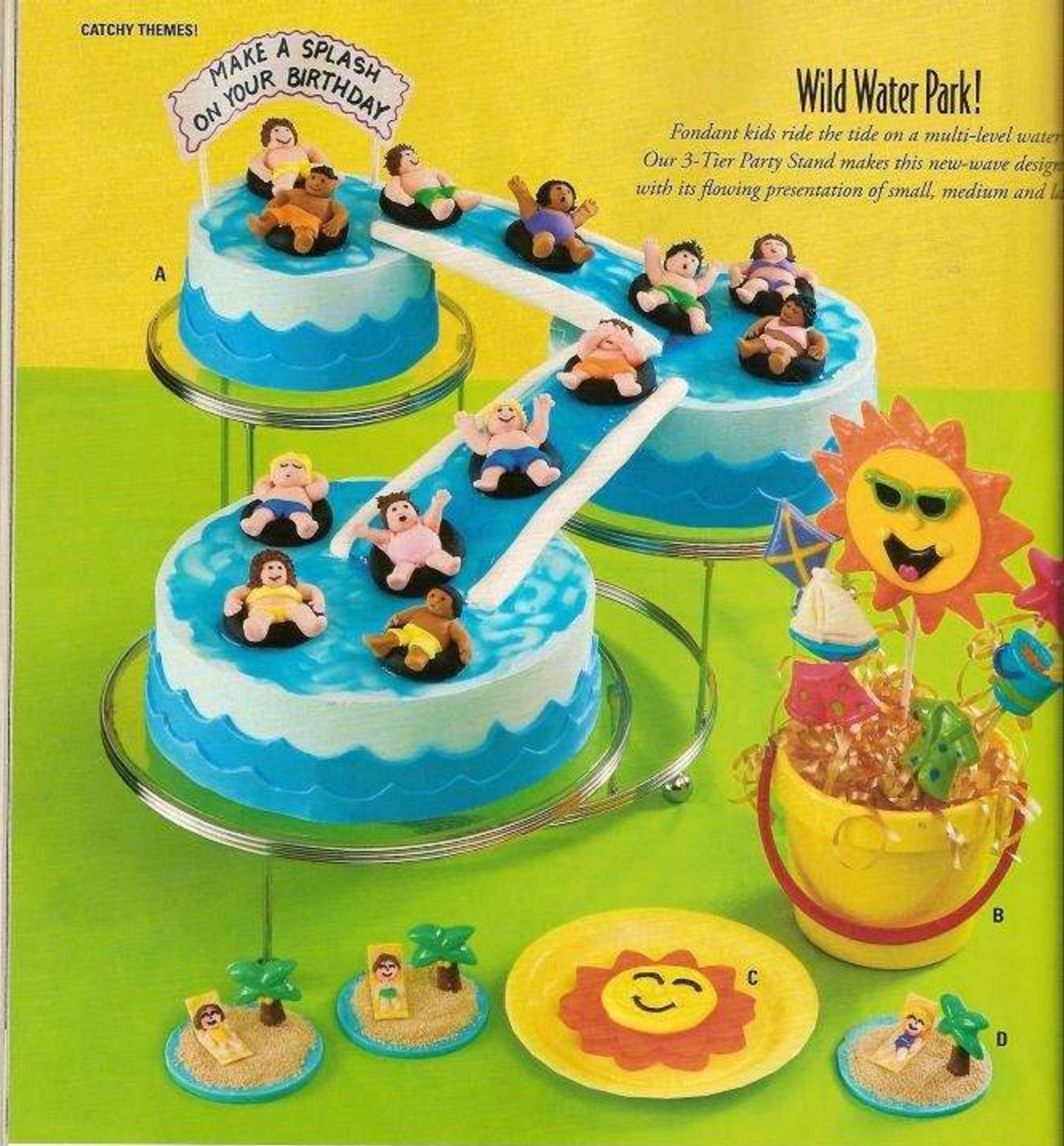
E. Do Your Name Proud!

For 3-letter names, cut 1¾ in. high rectangles of Roll-Out Cookie Dough, 3 in. wide; add ¾ in. more to width for each additional letter. For easel backs, cut 1¼ in. square cookies; cut diagonally in half to make 2 for each cookie. Cut large initial cookies using letter cutters from 101 Cutters Set. Bake and cool all cookies. Tint melted White Candy Melts using Primary and Garden Candy Color Sets. Mold smaller letters ½ in. deep in Alphabet Mold. Cover initial cookies with melted candy (p. 124). Attach letters and easel backs to cookie plaques with melted candy. Each serves 1.

Please see our Product Shops (p. 125-230) for specific decorating items used in this section; find recipes on pages 114-115.

Wild Water Park!

Fondant kids ride the tide on a multi-level water
Our 3-Tier Party Stand makes this new-wave design
with its flowing presentation of small, medium and l



A. Big Splash Birthday Bash

In advance: Tint 24 oz. fondant Royal Blue, 16 oz. each Black and Copper (skin tone), 8 oz. Brown/Red-Red combination and 2 oz. each Lemon Yellow/Golden Yellow combination, Orange, Rose, Violet/Rose combination and Leaf Green; reserve 10 oz. White. Make fondant kids (p. 122). Make water slides (p. 122). Ice 2-layer 6, 8 and 10 in. round cakes (3 in. high) smooth in buttercream; cover cake tops with blue-tinted piping gel. Roll out blue fondant ⅛ in. thick; using pattern from Pattern Book, cut wave strips 2 in. and 1 in. high, long enough to wrap around each cake. Attach 2 in. wave to cake with icing; attach 1 in. wave to 2 in. wave with damp brush. Position cakes on Cakes 'N More 3-Tier Party Stand. Cut sign from paper; draw message and border with markers. Tape to 11¾ in. lollipop sticks; trim as needed and insert in cake. Position slides and kids. Serves 60.

B. Sunshine Centerpiece

Tint melted white Candy Melts® using Primary and Garden Candy Color Sets. Mold lollipops using painting method (p. 123), Summer Fun Candy Mold and 6 in. Sticks. Also mold sunglasses candy. Mold sun ¼ in. deep in Round Comfort Grip™ Cutter on Non-Stick Cookie Sheet. Trace Sun Features and Sun Rays patterns from 2007 Pattern Book on waxed paper; pipe in using melted candy; let set. Attach rays, face pieces and 11¾ in. stick with melted
18 in. lengths of curling ribbon; gather together in 3 groups of 5 and secure
wire; tie single ribbons to each lollipop. Pour dried beans in plastic bucket;
foam circle, cut to fit. Insert lollipops and ribbon groups. Each candy serves

C. Sun Gelatin

Mix two 3 oz. pks. of orange gelatin and three 1 oz. pks. of unflavored gelatin
following orange gelatin directions. Pour in prepared 9 x 13 x 2 in. Sheet Pan
overnight. Spray Daisy Comfort Grip™ cutter with pan spray; cut sun shapes
tinted Whipped Icing Mix, pipe in tip 12 face, tip 3 facial features. Each serve

D. Candies in Paradise

Tint white Candy Melts using Candy Color Sets. Mold blue base ⅜ in. deep in
Comfort Grip Cutter on Non-Stick Cookie Sheet. Mold trees in Summer Fun M
painting method (p. 123); attach to base with candy. For each chair, cut stripe
in 1¼ and ¾ in. pieces; attach with candy. Attach sour candy disk face to ch
candy; pipe facial features, hair, body and bathing suits with melted candy.
with candy; sprinkle with brown sugar. Position chairs. Each serves 1.

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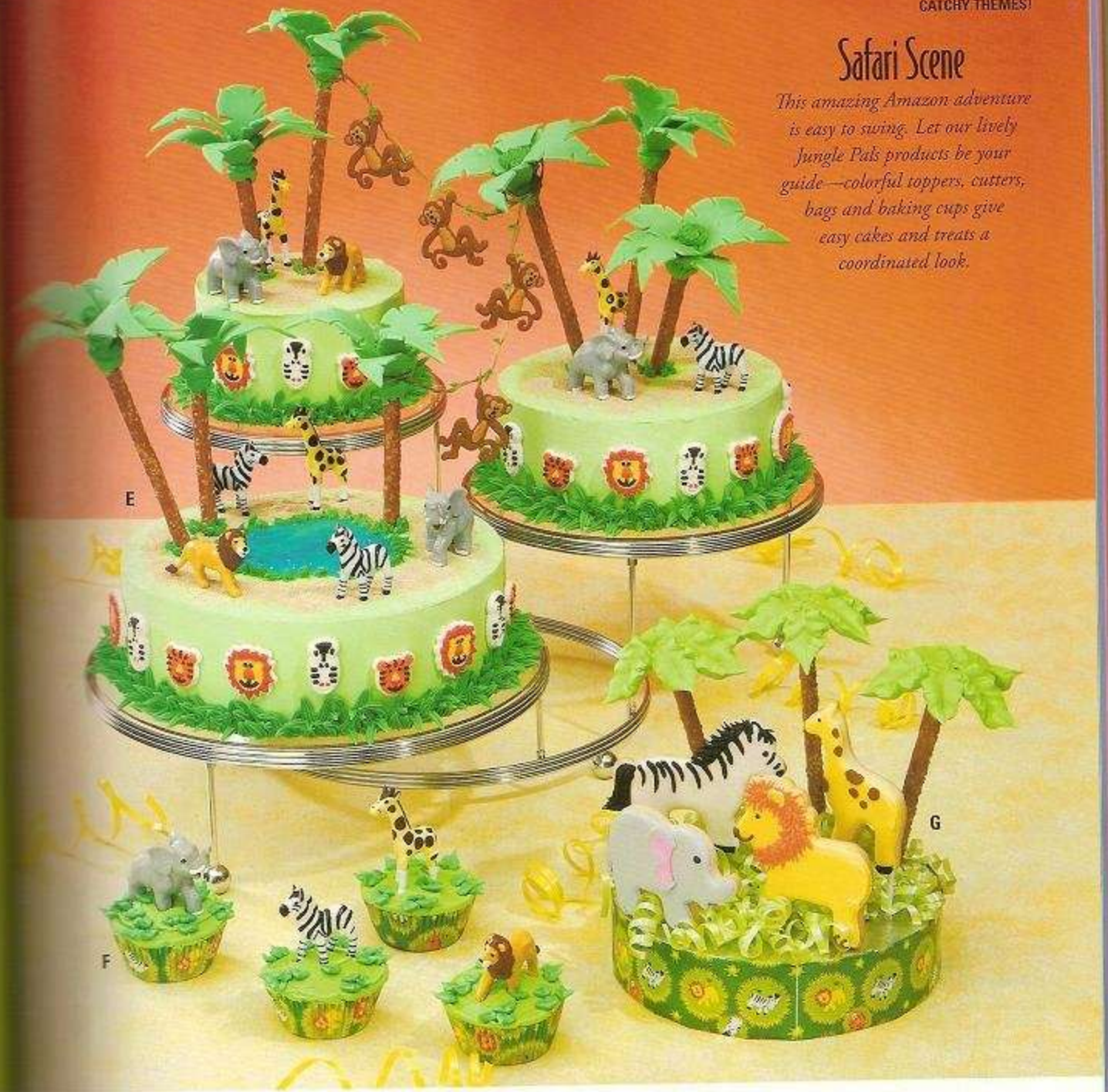
Safari Scene

This amazing Amazon adventure is easy to swing. Let our lively Jungle Pals products be your guide—colorful toppers, cutters, bags and baking cups give easy cakes and treats a coordinated look.



Jungle Fun Cake

In advance: Make 7 palm trees (p. 120). **Also:** Make 4 monkeys using pattern from [illegible] Book and royal icing with tips 1, 2 and 6. Make a fondant hook for each monkey [illegible]-tinted fondant. Roll a 1½ x ½ in. diameter log; shape a ¼ in. hook at one end. Let [illegible]-cornstarch-dusted board. Attach hook to back of monkey's raised arm with royal icing; [illegible] smooth 1-layer 6, 8 and 10 in. cakes in buttercream. Position on plates from Cakes [illegible]-Tier Party Stand. Pipe tip 16 pull-out grass. Attach Jungle Pals Icing Decorations [illegible] cake sides. Pipe in water area on cake top using tinted Piping Gel in cut [illegible] bag. Sprinkle brown sugar for sand. Insert palm trees, trimming as needed. Pipe [illegible] pull-out grass. For vines between trees, twist three 18 in. lengths of 22-gauge florist [illegible] together; make 2 groups and twist around trees from highest to lowest tiers. Position [illegible] vines. Pipe tip 16 leaves on vines. Position Jungle Pals Cake Toppers. Serves 30.

Jungle Cupcakes

[illegible] cupcakes in Standard Muffin Pan using Jungle Pals Baking Cups. Ice smooth [illegible] buttercream. Position Jungle Pals Cake Toppers. Add tip 352 pull-out leaves. Each serves 1.

G. Cookies in the Wild

In advance: Make 3 palm trees. Cover back of Mini Ball Pan with aluminum foil and spray with vegetable pan spray. Using green royal icing, pipe tip 366 leaves; let dry. Attach leaves to pretzel rods with royal icing; let dry. Cut Roll-Out Cookie Dough using horse, giraffe, lion and elephant cutters from Animal Pals 50-Pc. Cutter Set; bake and cool. Outline and flow in cookies with color flow (p. 124); let dry. Add tip 2 details with full-strength color flow; let dry. Attach 4 in. Lollipop Sticks to backs with full-strength color flow. Wrap 8 x 2 in. craft circle with foil; cut Jungle Pals Party Bags into 2 in. strips and attach to craft block sides with cellophane tape. Cut green curling ribbon into 24 in. lengths; curl. Gather ribbon in 4-strand clusters, secure with 22-gauge cloth-covered florist wire and insert in craft block. Insert animals and trees. Each serves 1.

Please see our Product Shops (p.125-230) for specific decorating items used in this section. Find recipes on pages 114-115.

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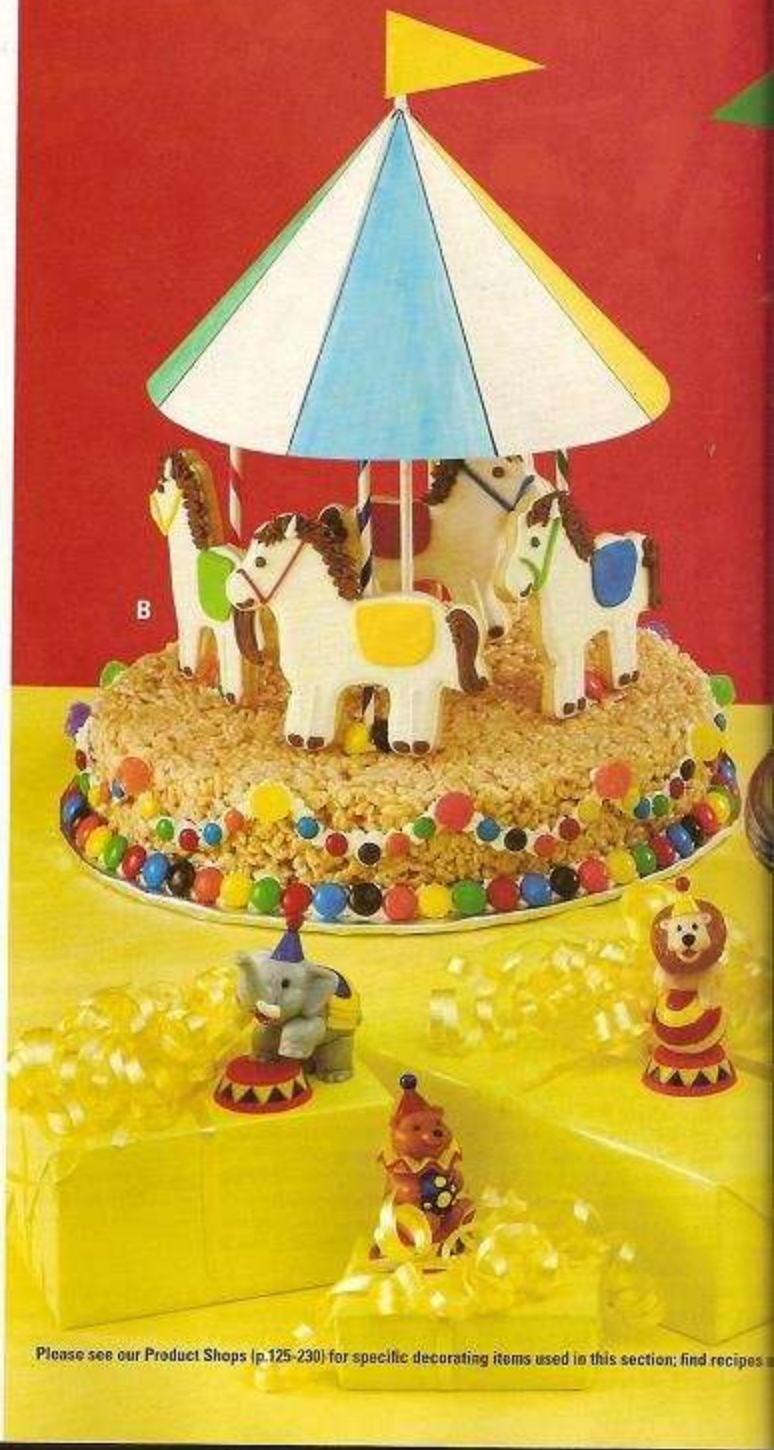
Thrill Rides!

Big fun at every turn! A rockin' roller coaster in gum paste connects the cakes on our 3-Tier Party Stand. The side attractions are cool too—a munchable merry-go-round and Ferris wheel combine cookies and cereal treats.



A. Coast to Coast Cakes

In advance: Tint 62 oz. of Ready-To-Use Gum Paste: 24 oz. Royal Blue, 2 oz. each dark Royal Blue, Lemon Yellow/Golden Yellow combination, Kelly Green, Red-Red/Christmas Red combination, Orange and Violet, 1 oz. each Copper (skin tone) and Brown. Reserve 24 oz. White. Make roller coaster tracks, cars and people (p. 123). In buttercream, ice smooth 2-layer 6 in. cake (4 in. high) and 8 in. cake (3 in. high), 1-layer 10 in. cake (2 in. high). Position cakes on Cakes 'N More 3-Tier Party Stand. On cake sides, pipe tip 9 outline roller coaster track; pipe a tip 4 vertical line every 1½ in. under track; add criss-cross lines to connect vertical lines. Pipe a tip 4 flag at each dip of track (smooth with finger dipped in cornstarch). Add tip 233 pull-out grass bottom borders. Position hill sections and cake top curves; support hills with 11¾ in. lollipop sticks. Roll out white gum paste ⅛ in. thick. Cut ¼ in. wide strips for bottom of side rail; attach on each side of track with damp brush. Cut ½ x 1½ in. long slats and attach across track with damp brush. Attach vertical side rails to track with royal icing; let dry several hours. Cut ¼ in. wide strips for top of side rail; attach with damp brush. With FoodWriter markers, draw facial features. Attach heads and hands to shirts with royal icing. Position people in cars; pipe tip 2 hair. Attach cars to track with royal icing. Cut flags and sign from construction paper using patterns; print message and draw borders with markers. Tape to lollipop sticks and insert in cake. Serves 46.

B. Crispy Carousel

In advance: Cut 4 horses from Roll-Out Cookie Dough using cutter from 50-Piece Animal Set. Bake and cool. Decorate using Color Flow: Outline and fill in horses with tip 3; let dry. Pipe tip 3 outline reins, legs and mouth, dot eyes; pipe in saddle, hooves, tail. Add tip 3 pull-out mane. Make canopy poles. Cut four 11¾ in. lollipop sticks to 8½ in. for outer poles and one to 10 in. for center pole. Attach curling ribbon to outer poles with color flow in a spiral formation; let dry. Prepare 2 recipes of your favorite crisped rice cereal treats. Press in prepared 10 x 2 in. Round Pan; unmold on foil-wrapped board. Divide top of treat in 4ths; measure 2 in. from edge. Make a hole at each division for outer poles using 11¾ in. lollipop stick. Make a hole for center pole at midpoint of outer poles. Divide sides of treat in 12ths using Cake Divider Set. Using full-strength color flow, pipe tip 13 zigzag garland, 1 in. deep. Attach mini candy-coated chocolates and spice drop halves. Pipe tip 16 star bottom border; attach regular size candy-coated chocolates. For canopy, cut a 12 in. circle from white paper. Divide in 12ths. Using markers, outline and fill in sections. With scissors, cut a slit from edge of one section to center. Fold circle to create cone; secure with double-stick tape. For flag, cut a 3 x ½ in. triangle from paper; color with marker. Insert poles in treat; press treat mixture around sticks to secure. Attach cookies and candy-coated chocolates to poles with color flow; let dry. Position canopy. Attach flag with tape. Serves 14. Each cookie serves 1.

C. Ferris Wheel Fun

In advance: Make kids on waxed paper using royal icing. Pipe tip 2 ball heads, pipe in tip 3 square seats and outline arms. Add tip 2 dot hands. Pipe tip 1 facial features and hair; let dry. Using Round Comfort Grip™ Cutter, cut Ferris Wheel cookie from Roll-Out Dough; bake and cool. For yellow base top, prepare favorite crisped rice cereal treat recipe; press in prepared 9 x 13 x 2 in. Sheet Pan. Unmold and cut, using Circle Metal Cutter; using stick candy, make a hole in center. Cover wheel cookies with thinned royal icing and cereal treats with melted Yellow Candy Melts®† (p. 124). For white base bottom, place round Comfort Grip cutter on non-stick cookie sheet; fill ¼ in. deep with melted white candy. Refrigerate until firm. On Ferris wheel cookies, pipe tip 8 spokes in royal icing; add tip 3 dot axle (smooth with finger dipped in cornstarch). Attach kids with royal icing; add tip 3 dots on spokes. Cut stick candy to 6 in.; attach to cookie back with melted candy, leaving 3¼ in. extending. Attach base top to base bottom with melted candy; attach candy-coated chocolates to side with melted candy. Pipe a small amount of melted candy in center hole of treat; insert candy stick. For banner, cut a 2½ x ¾ in. piece of card stock; write name with marker. Tape banner to candy stick. Each serves 1.

†Brand confectionery coating.

Please see our Product Shops (p.125-230) for specific decorating items used in this section; find recipes

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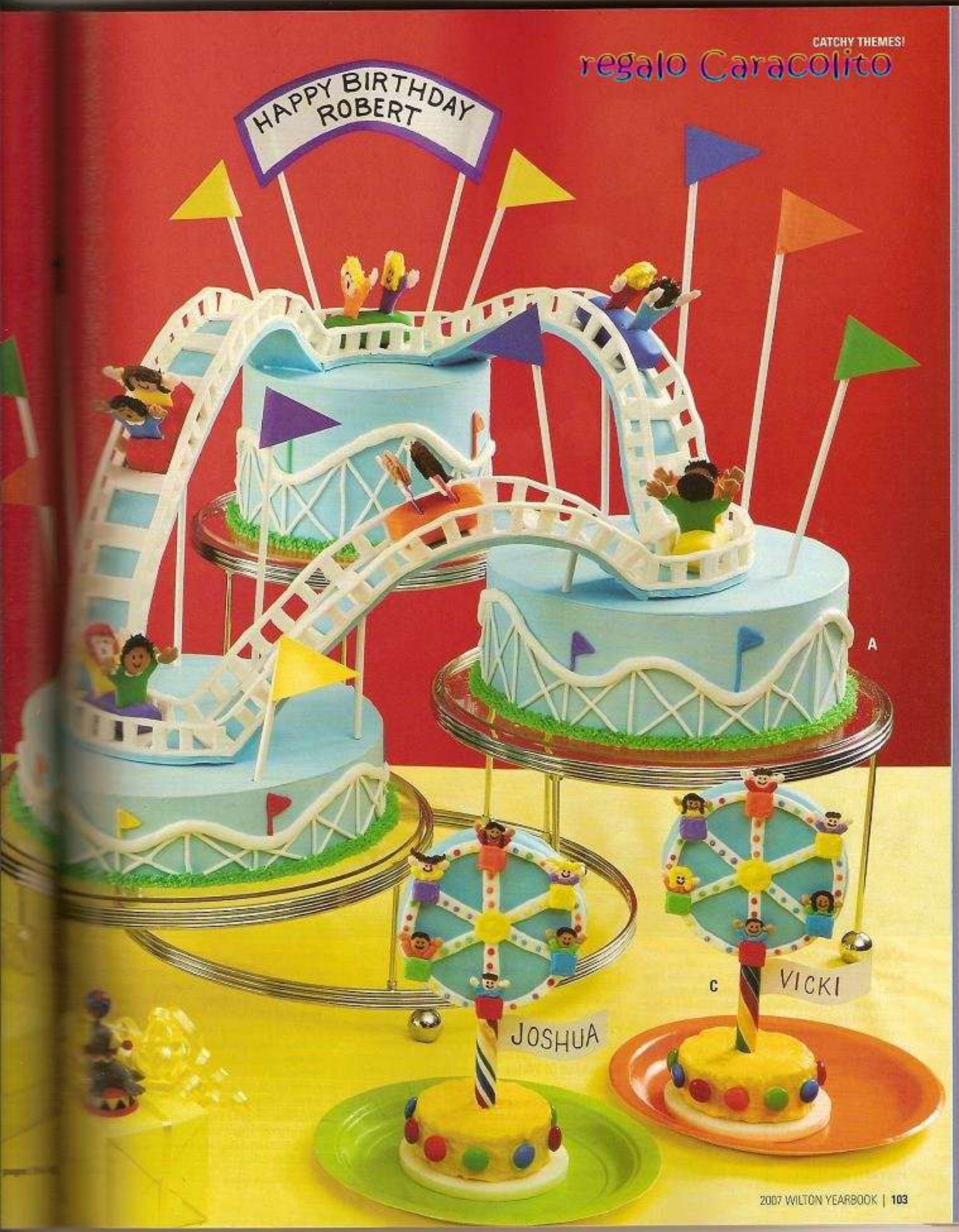

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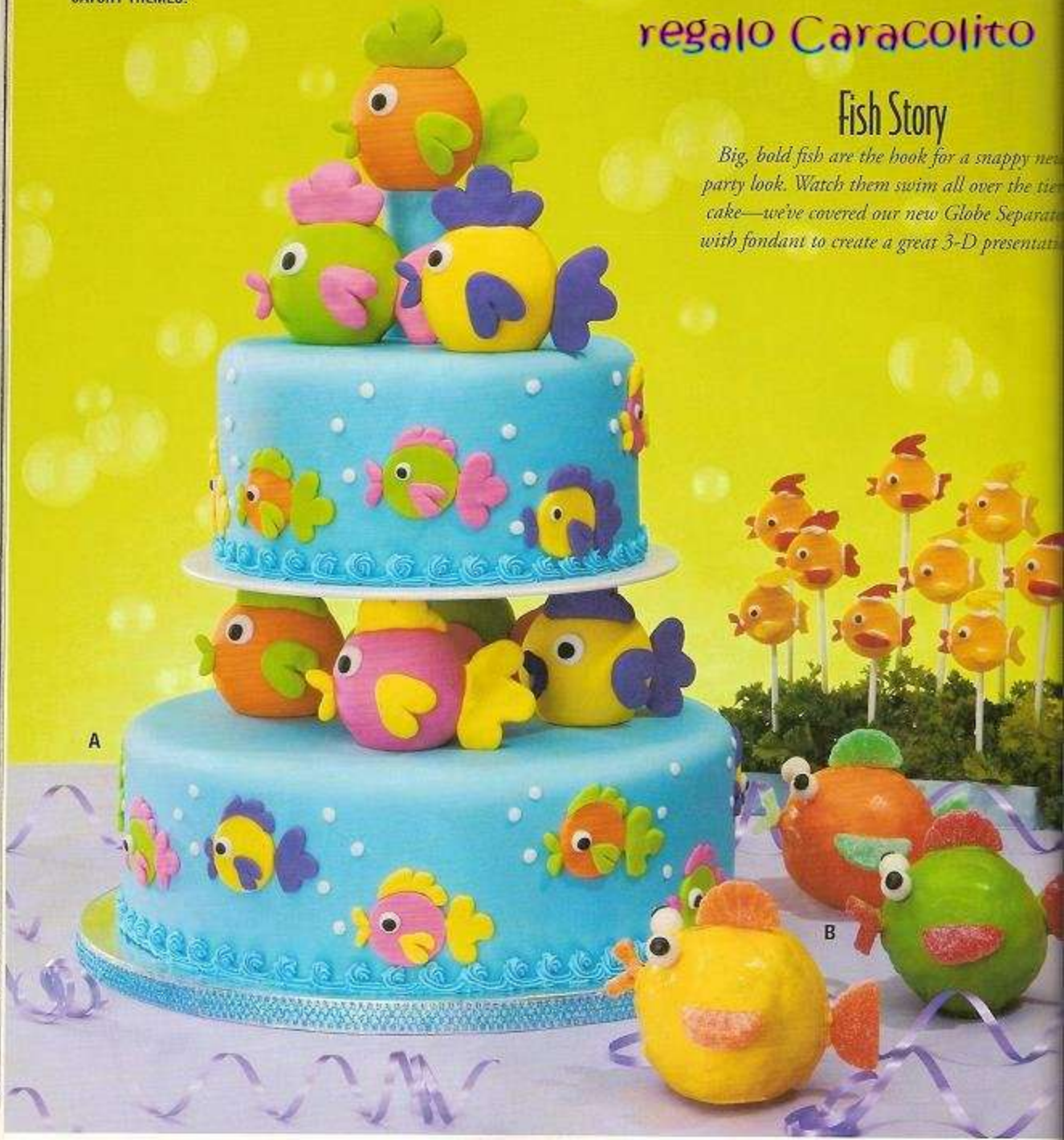
Fish Story

Big, bold fish are the hook for a snappy new party look. Watch them swim all over the tier cake—we've covered our new Globe Separat with fondant to create a great 3-D presentati



A. Cool School Cake

In advance: Make 7 fish bodies using two 2½ in. Globe Pillar Sets. Tint 72 oz. White Ready-To-Use Rolled Fondant Royal Blue, 8 oz. each Orange, Rose, Lemon Yellow/Golden Yellow combination, Leaf Green/Lemon Yellow combination, 4 oz. Violet/Rose combination, 1 oz. Black; reserve 2 oz. White. Roll out fondant ⅛ in. thick; cut 2½ x 8 in. long strips. Brush globes with Piping Gel and cover with fondant; smooth with fingers. Prepare 2-layer 8 and 12 in. Round cakes for rolled fondant (p. 113) and globe pillar construction (p. 113). Position 12 in. cake on 14 in. Round Silver Cake Base and 8 in. cake on 10 in. Smooth-Edge Separator Plate. Insert 4 pillars and position fish; cut pillars to ¾ in. above fish. Cover extended pillar area with blue fondant. Position 8 in. cake. Cut 2 pillars from Globe Set to 5½ in.; insert in cake top. Insert a 9 in. pillar at back of cake; cover 3 in. of extended pillar area with blue fondant. Position 3 fish over pillars. Roll out fondant ⅛ in. thick; cut cake side fish bodies using medium Round Cut-Outs™. Attach with damp brush. Cut all fins, lips and eyes from fondant and attach with damp brush. Cut white fondant bubbles using narrow end of tip 8; attach with damp brush. In buttercream, pipe tip 14 C-motion bottom borders. Add ribbon to cake base. Serves 60.

B. Fish Out Of Water

Prepare crisped rice cereal treats recipe and press into prepared Mini Ball Pan cavities. Unmold onto waxed paper. Attach ball halves with melted White Candy Melts®† to form bodies. Tint portions of melted white candy using Primary and Garden Candy Color Sets. Dip bodies in melted candy, smooth until entire treat is covered; let dry on waxed paper. For eyes, pipe black candy pupils on white gumballs. For fins, cut fruit slices lengthwise in half; attach to body w candy. For mouth, cut fruit slice in a v-shape; atta and eyes with melted candy. Each serves 1.

C. Fish Sticks

Wrap a 4 x 8 x 1 in. thick craft foam block with foi wide ribbon around side, secure with straight pin circles from cheddar cheese slices using mediu Cut-Out. Attach 8 in. Lollipop Stick to each circle dots of cream cheese. Cut fins from red or yellow attach with cream cheese. Cut v-shaped mouth f pimiento; attach. Pipe tip 3 dot eye with cream ch Using narrow end of tip 7, cut a circle from black pupil; attach. Insert sticks in craft block; position on block. Each serves 1.

†Brand confectionery coating.

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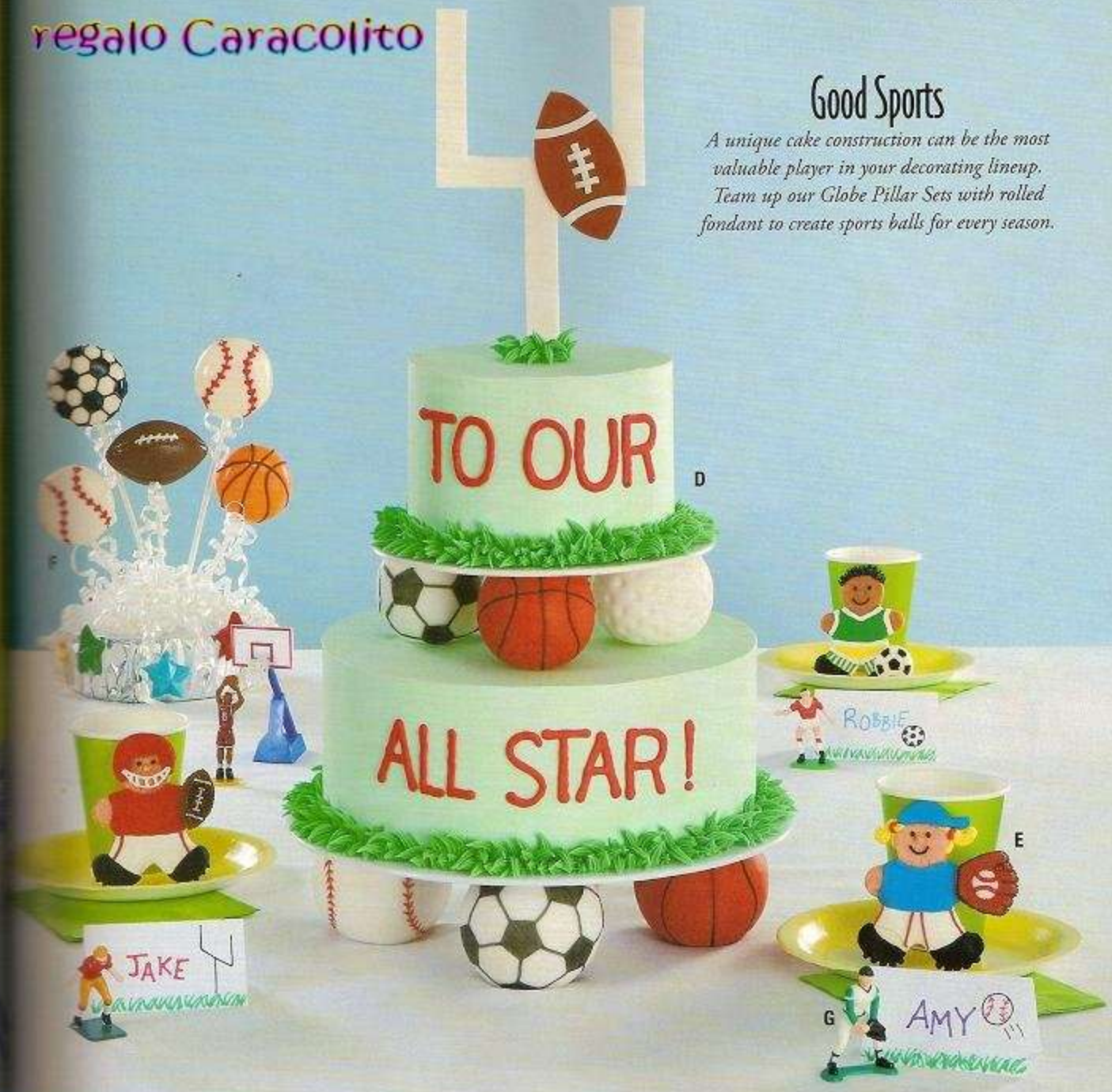
Good Sports

A unique cake construction can be the most valuable player in your decorating lineup. Team up our Globe Pillar Sets with rolled fondant to create sports balls for every season.



A Fan For All Seasons!

Assistance: Make sports balls (p. 122) using 2½ and 3 in. Globe Pillar Sets. Tint a portion of white fondant Brown/Red-Red combination. Add ½ teaspoon Gum-Tex to 6 oz. white fondant and Brown/Red-Red fondant; roll out ⅛ in. thick. Cut football using cutter from 101 Cookie Cutters Set; cut soccer ball using pattern from 2007 Pattern Book (p. 126). For football, cut ¼ in. wide stripes and ⅛ in. wide laces; attach with clear brush. Ice smooth 2-layer 6 and 10 in. cakes in buttercream and prepare for globe pillar construction (p. 103). Position cakes on 8 and 12 in. Smooth Separator Plates. Attach football to front and 8 in. Lollipop Sticks to back of goal post with Thinned Fondant Adhesive; let dry. Insert goal post in cake. Pipe tip 17 pull-out grass at goal post base and bottom borders. Print tip 5 message. Stack cakes on globes. Serves 40.

E. Cookie Competitors

Tint ½ of Roll-Out Cookie Dough in Copper (skin tone) and ½ Light Brown/Red-Red. Cut cookies using Gingerbread Boy Metal Cutter. Roll small balls for noses; position on cookies; bake and cool. Decorate on waxed paper, using royal icing. Pipe in tip 3 clothes and tip 4 shoes; pat smooth. Add tip 2 dot eyes, outline smiles, clothing stripes, hair, hair bands and face mask. Let dry. Attach Baseball Mitts, Soccer Balls and Footballs Icing Decorations with dots of icing. Each serves 1.

F. Catch These Candies!

Tint portions of melted White Candy Melts® using Garden and Primary Candy Colors; reserve some white and also use Candy Melts in Orange and Light Cocoa. Mold lollipops on 8 in. sticks using Sports Lollipop Mold and painting method (p. 123). Also mold candies in Stars Mold; refrigerate until firm. Using melted candy in cut parchment bags, overpipe lines and stitching on balls. Wrap 6 x 2 in. round craft foam block with foil. Cut 25 strands of white curling ribbon 24 in. long; curl. Insert lollipops in craft block at staggered heights. Gather 5 groups of ribbons (5 in each) and secure with 3 in. lengths of 22-gauge white cloth-covered wires. Insert wires in craft block. Attach candy stars to sides of block with melted candy.

G. Trading Cards

Make copies of Name Card Patterns from 2007 Pattern Book. Cut out; color in design and print name using color markers. Position toppers from Sports Topper Sets by name cards.

Please see our Product Shops (p. 125-230) for specific decorating items used in this section; find recipes on pages 114-115.

In Full Flower

The 3-Tier Party Stand is the ideal place to plant a garden of goodies. Its terraced levels give the loop petit fours room to breathe—and also allow space for fun accents like the fondant bees and butterflies.

A. Abuzz About the Cakes!

In advance: Add 1 teaspoon Gum-Tex to 8 oz. White Ready-To-Use Rolled Fondant. Tint ¼ each in dark shades of Violet, Rose, Lemon Yellow and Orange. Make 6 fondant flower bow loops (p. 123) for each mini cake. Let dry overnight on cornstarch-dusted large flower formers. **Also:** Tint 2 oz. fondant each in Black, Lemon Yellow, Orange, Leaf Green and 1 oz. each in Light Rose and Medium Violet; reserve a ½ in. ball of white. Add ¼ teaspoon Gum-Tex to each. Make bees and butterflies (p. 122). Bake and cool 1-layer 6, 8 and 10 in. round cakes and 14 cakes in Silicone Mini Flower Mold. Prepare cakes for rolled fondant (p. 113). For mini cakes, tint 12 oz. each of white fondant in light shades of Violet, Rose, Lemon Yellow and Orange. For round cakes, tint 36 oz. fondant light Kelly Green. Cover cakes with fondant; smooth with fondant smoother. Roll out remaining tinted fondant from mini cakes ⅛ in. thick; cut 25 flowers in each color using pansy cutter from Floral Collection Flower Making Set. Roll out leaf green ⅛ in. thick; cut 12 leaves using large rose leaf cutter from set. Let flowers and leaves dry on small flower formers dusted with cornstarch. Roll and attach ⅛ in. ball flower centers. Pipe a tip 8 ball of royal icing at center of mini cakes; attach bow loops. Roll ½ in. diameter fondant ball flower centers; flatten and attach with royal icing. Position round cakes on plates from Cakes 'N More 3-Tier Party Stand. For fence, roll out white fondant ⅛ in. thick; cut fence posts using pattern from 2007 Pattern Book. Attach ½ in. apart with damp brush. Attach pansies at bottom borders with royal icing. Insert flower spikes in cake. Insert bees and butterflies. Position [illegible] cakes and leaves. Round cakes serve 30; each mini cake serves 1.

B. You'll Bee There!

Mold candy plaques (p. 124), filling Mini Loaf Pan ⅜ in. deep with White Candy Melts®. Tint portions of candy green/yellow combination, yellow and black using Primary and Garden Candy Color Sets. Mold bees in Garden Goodies Mold using painting method (p. 123). On candy plaques, pipe outline border and name using melted candy in cut parchment bags. Attach bee candy and Dancing Daisy Flower Icing Decoration with melted candy. For easel back, cut a Candy Melts wafer in half; attach flat side to back of plaque with melted candy. Each serves 1.

C. Fresh-As-A-Daisy Sandwich!

Cut bread slices using Flower Plastic Cutter. Spread with ham or chicken salad. Cut circle of cheese for flower center using wide end of tip 1A; position on sandwich. Cut thin strips of chives; position on petals. Position lettuce leaf. Each serves 1.

®Brand confectionery coating.

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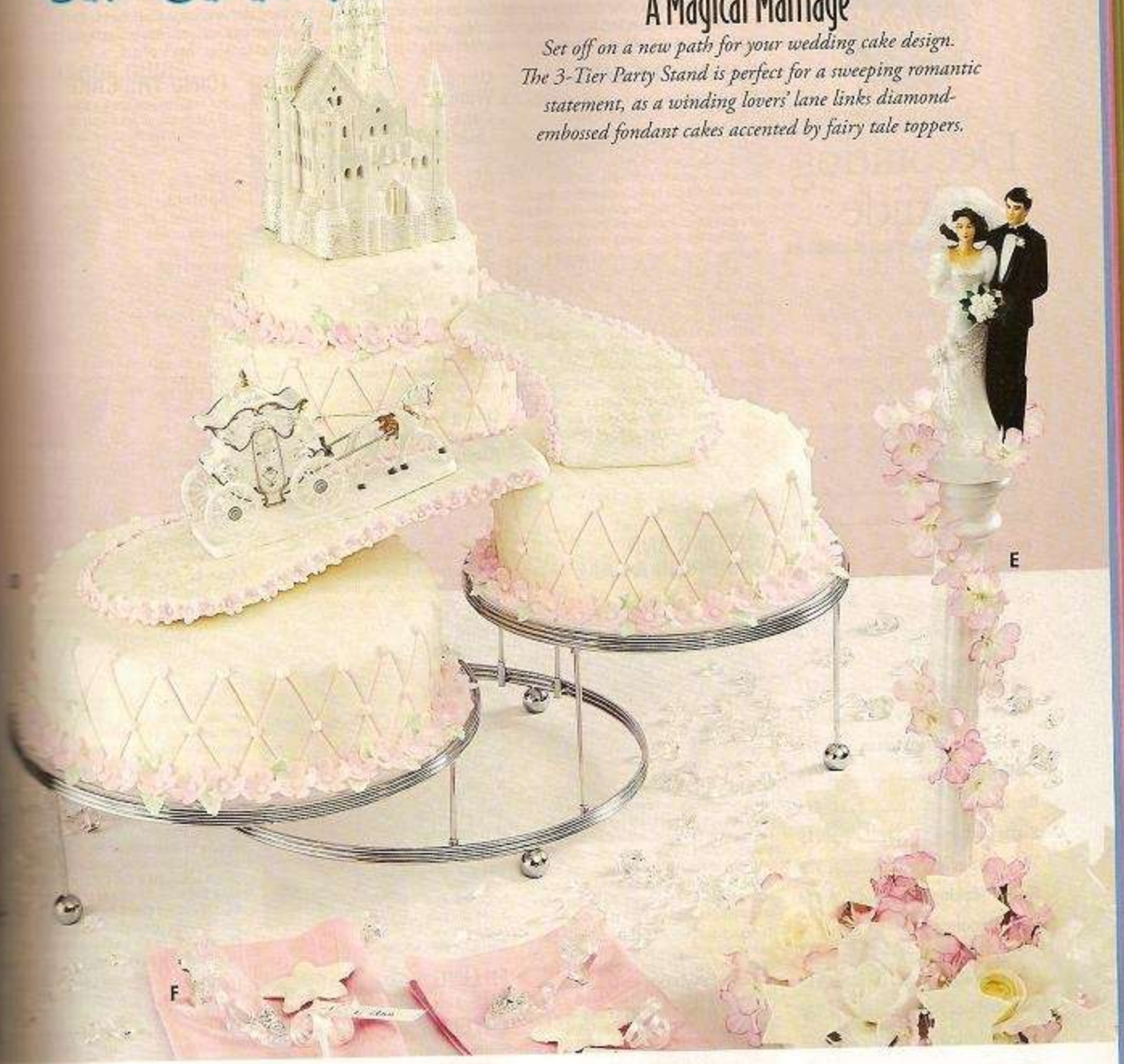
A Magical Marriage

Set off on a new path for your wedding cake design. The 3-Tier Party Stand is perfect for a sweeping romantic statement, as a winding lovers' lane links diamond-embossed fondant cakes accented by fairy tale toppers.



D. Cinderella Wedding

Preparation: Make fondant Flowers using pansy and apple blossom cutters (p. 122). **Also:** Trace Pathway patterns from 2007 Pattern Book onto ¼ in. foamcore boards; cut pathways, then cut boards with piping gel and cover with reserved white fondant from flowers. Bake and cool 2-layer 6 in. round cake, two 2-layer 8 in. round cakes (3 in. high) and 10 in. round cake (5 in. high). Cover one cake with white fondant; immediately mark 1½ in. divisions on top and bottom. Score sides using straight-edge wheel of Cutter/Embosser to imprint diagonal lines from adjacent top and bottom markings. Brush imprints with non-toxic pink chalk dusted through tea strainer. Repeat for all cakes. Roll and attach ¼ in. fondant balls to cake where lines meet. Prepare one 8 in. cake and 6 in. cake for stacked construction; dowel rod 6 in. cake for ornament.

Decoration: Position cakes and pathways on Cakes 'N More 3-Tier Party Stand. Pipe tip 5 around bottom borders. Attach flowers and leaves to bottom borders and to edges of pathways with buttercream. Position Castle and Horse & Carriage ornaments.†† Serves 86.**

*The top tier is often saved for the first anniversary. The number of servings given does not include top tier.

**Please place a separator plate or cake board cut to fit, on the cake before you position any figure or ornament. This protects both the cake and your keepsake. For extra stability, secure your figurine to the cake with double-stick craft tape.

E. Serenity Centerpiece

Roll out Ready-To-Use Gum Paste ⅛ in. thick and cut 13 stars using largest Cut-Out. Brush with water and sprinkle with White Cake Sparkles™; let dry on cornstarch-dusted board. Hot glue stars to end of white florist wires, 7 in. long. Glue 13¾ in. Roman Column to top of 8 x 1 in. high craft foam circle; glue Love's Duet ornament to column. Attach 1 in. wide ribbon around craft block; secure with straight pins. Glue 1 pk. of Lily Sprays, silk roses, small silk flowers and stars to craft block; add flowers around column and ornament.

F. Magic Wand Cookies

From Roll-Out Dough, cut cookies using smallest cutter from Nesting Stars Set; bake and cool. Cover cookies with thinned color flow (p. 124); sprinkle with White Cake Sparkles; let dry. Cut 3 x ¾ in. cardstock nametags. Write names using black marker. Attach 8 in. Lollipop Sticks to stars with full-strength color flow; let dry. Cut 15 in. lengths of curling ribbon; tie around stick. Tape name tag to stick. Position "Glass" Slipper. Each serves 1.

Please see our Product Shops (p.125-230) for specific decorating items used in this section. Find recipes on pages 114-115.

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